

Arts and Crafts Meet at Moyer Craft Studio

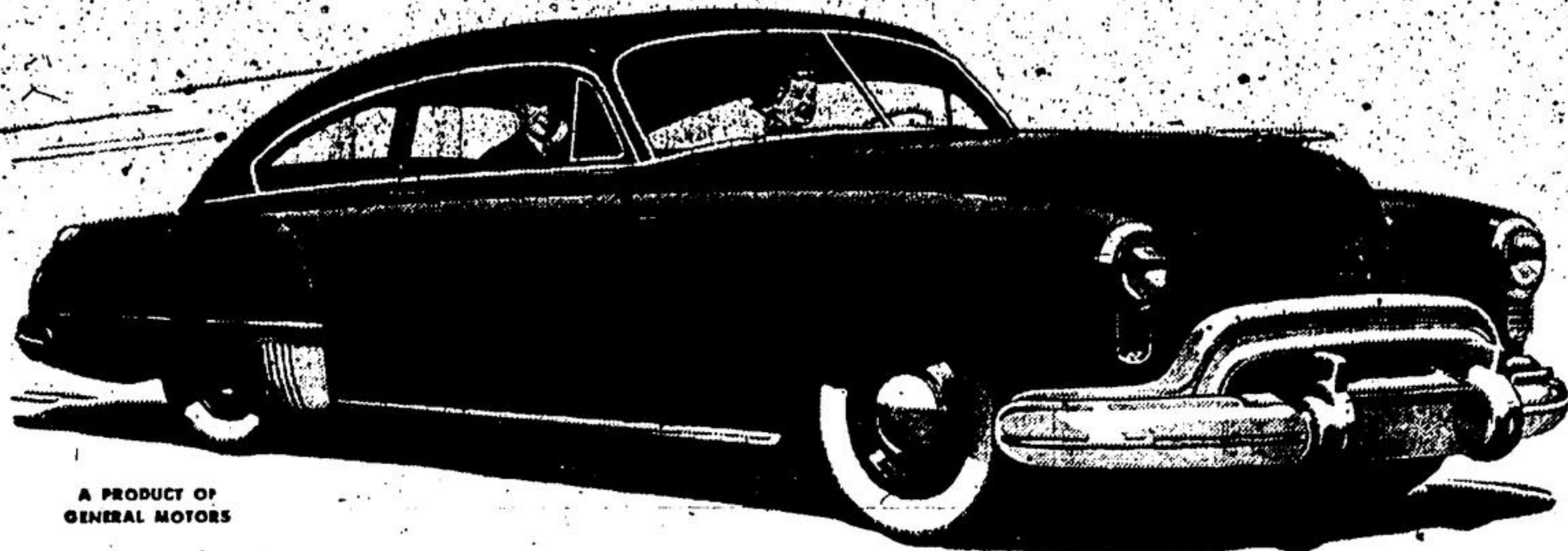
The closing meeting of the season of the Arts and Crafts of Georgetown was held at the home of Mrs. M. H. Moyer last Tuesday. Mrs. A. M. Nielsen, the president, was in the chair, and welcomed new members, Mrs. J. Gillis and W. C. Reynolds. Due to an increased amount of correspondence it was decided to have a corresponding secretary as well as a recording secretary and Mrs. S. W. Orr was elected to this office.

An invitation was extended to the members to participate in the summer courses being given by the Danforth Technical School and the summer art course by Mr. Jordanus van der Vliet. Mrs. D. Lingwood thanked the members who had taken the leather course given by her and reported good progress. A letter of appreciation is to be sent to Mr. J. Banigan of the Department of Education for the successful exhibit at the Spring Gift Show in the King Edward Hotel, Toronto.

The members were reminded of a hobby show in the Coliseum, L. Abitton Park, Toronto, July 8th to 16th. Plans were made for exhibiting at the Canadian National Exhibition.

After the business meeting the members enjoyed tea in Mrs. Moyer's interesting "Craft Room" where the leather work which had been made by members in the course just finished was displayed.

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HIGHWAYS MINISTER APPEALS FOR SAFER WEEKEND DRIVING

For the second year in succession, Canadian and American national holidays come at the beginning and at the end of the same weekend. Hon. George H. Doucett, Ontario Minister of Highways, points out in a statement urging motorists and pedestrians to be extra careful in the hazardous holiday traffic expected over the coming weekend.

With Dominion Day falling on Friday and the American Independence Day on the following Monday, a double dose of danger threatens motorists unless highway users in both countries make a point of keeping speeds down and motoring manners up for safer holiday driving, the Minister states.

Motorists will get much more pleasure out of holiday travel, Mr. Doucett believes, if they form the habit of taking it easy instead of trying to bully their way through traffic. Open stretches of highway should not be regarded as places for a burst of speed, but rather as welcome intermissions that ease the strain of driving in unusually heavy traffic.

There is good reason for Ontario's legal speed limit of 50 miles per hour, says Mr. Doucett. "A driver at this speed will, if he wants to make a sudden stop, travel 55 feet before his foot presses the brake pedal. Then he will go another 111 feet even in the best of conditions—good brakes, dry roads and instant reaction by the driver. Under any other conditions, stopping distance will be much greater—and, extremely dangerous when drivers exceed the legal speed limit.



Hello Homemakers! Strawberries are the best fruit we know — rich and satisfying. Even the pernickiest appetite is tempted by fresh strawberries and cream. In colour and flavour the chilled red berries are "tops" at any time of day. The variety of strawberry desserts includes ice cream, jelly mould, shortcake, pie and baked pudding. For nutrition we recommend the Vitamin C value of fresh strawberries in place of orange juice for breakfast. The Vanrouge variety is listed among the most suitable fruits for preserving by freezing. Fortunately, too, strawberry jam is easy to make and good to serve with any variety of hot cakes or toast.

STRAWBERRY SPONGE

- 2 tsps. gelatine
- 1/2 cup sugar
- 1 1/2 cups crushed berries
- 1/2 cup cold water
- 1 1/2 tbsps. lemon juice
- 2 egg whites

Put the gelatine in top of double boiler; pour in the cold water and let stand at room temperature for 5 to 10 minutes. Stir over boiling water until gelatine has dissolved. Add the sugar and stir until it has dissolved. Remove from the stove and add remaining water and lemon juice. Set the top of double boiler in a cool place until the jelly is the consistency of unbeaten egg white. Beat egg whites stiff and whip the jelly then fold the two mixtures together. Stir in lemon juice and crushed berries. Spoon into sherbet dishes and chill in electric refrigerator until ready to serve. Top with sweetened berries and whipped cream.

BAKED RHUBARB WITH STRAWBERRIES

Cut tender, red rhubarb into 1 inch pieces. Place in casserole and sprinkle generously with sugar. Bake in a hot electric oven (400 degrees) about 15 minutes. Then add the same quantity of washed, sliced strawberries and cook about 5 minutes longer.

STRAWBERRY PIE

4 cups fresh strawberries
3/2 tbsps. minute tapioca
1 cup sugar
Pastry for 1 pie
Crush 1 cup of berries and mix with sugar and tapioca and let stand 15 minutes. Line an 8-inch pie plate with pastry and fill with the 3 cups of berries, then pour over the crushed mixture. Cover with perforated top crust, pressing

moistened edges together. Bake in electric oven of 450 degrees for 10 minutes, then reduce heat to 350 degrees and bake 20 to 30 minutes or until pastry is a delicate brown.

ENGLISH STRAWBERRY JAM

- 4 pounds strawberries
- 3 1/2 pounds sugar
- Juice of 4 lemons

Wash the berries and remove the hulls. Put the fruit into a preserving kettle with the lemon juice and simmer until it is well cooked and broken up—usually about 30 minutes. Add the sugar and continue stirring until all is dissolved. Simmer for 15 minutes, then test for jellying point. When it is cooked sufficiently, allow it to cool, stirring occasionally. When half cold, pour into small jars, which have been sterilized. When cold, cover with hot wax.

TAKE A TIP.

1. Do not wash strawberries until they are to be used — then put a few at a time in a sieve and wash under the tap.
2. Hull strawberries after they are washed so they will not become water-logged.
3. Strawberries stain white enamel as well as linens and cotton, therefore, use stainless porcelain or glass for cooking — and remember to sponge fresh stains with clear water.
4. Preserved strawberries will float to the top of the jars unless pre-cooked in syrup and set aside in a covered kettle for 10 hours or overnight before processing in jars.
5. Do not add strawberries to rhubarb or pineapple until 15 minutes before cooking period is finished; otherwise the acid found in these fruits will bleach the strawberries. You may add red food colouring to baked dishes.

ANNIVERSARY SERVICES AT ST. PAUL'S, NORVAL

The 103rd anniversary service of St. Paul's Church of England, Norval, was held on Sunday evening when members of the parish and their friends to the number of about two hundred attended service in the church. Rev. S. R. Colebrook, a former rector, who now preaches in the St. Catharines district was in charge of the service. After church refreshments were served and a social time enjoyed.

Swiss guides often insist on silence when crossing dangerous spots because noise can loosen masses of ice and snow.

DISTRICT SCHOOL TEACHER RECEIVES RED CROSS AWARD

Mr. A. C. Collins of town who is school teacher of Patricia School at Milton Heights, was honoured last week with presentation of a beautiful service pin from the Red Cross, with his name engraved on the back. The presentation was made before his class by Mr. H. C. Morris, manager of the Bank of Nova Scotia at Milton who is president of the Milton Red Cross Society and the school inspector, Mr. L. L. Skuce was also present. Mr. Collins has for many years been an active Red Cross worker and has been a promoter of Junior Red Cross activities in the schools where he has taught.

Male and female ostriches take turn sitting on their eggs, males working on the night shift.

NOTICE TO CREDITORS IN THE ESTATE OF JANET McCOWAN KENNEDY

All persons having claims against the estate of Janet McCowan Kennedy, late of the City of Toronto, in the County of York, widow, who died on the 18th day of February, 1949, are required to deliver full particulars of such claims to the undersigned on or before the 4th day of July, 1949. Dated at Kitchener, this 7th day of June, 1949.

Sims, Bray, Schotfield and Lochead, 47 King St. West Kitchener, Ontario Solicitors for the Executors John Hillary Stephens and Herbert Mervyn Kennedy. 6-29

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