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**Bacon Hog Special**  
**Georgetown Fall Fair**  
 SEPTEMBER 16 - 17, 1949

In order to encourage the production of hogs of the desired quality, weight and finish, the T. Eaton Co., Ltd., are offering \$30.00 in prizes (balance of \$15.00 being contributed by the E.A.S.) towards the following prizes:

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**THE MIXING BOWL**  
 by **Anne Allan HYDRO HOME ECONOMIST**

Hello Homemakers! Crisp delicious pickles with the same mouth-watering flavour that grandmother used to have can be made an easy way in your modern kitchen. The same zip and tang is the result of careful measurements while the crispness results from caution used in brining the raw vegetables. You must admit it is a thrill to serve your own. Here are pickle recipes that are easy to follow:

**SWEET PICKLED COBS**  
 Select and trim 6 quart basket of tiny corn cobs about 3 or 4 inches long - not ripened. Parboil 1 minute and pack into clean jars. Cover with the following warm mixture: 1 cup cider vinegar, 1 cup water, 1 teaspoon salt, 2 tablespoons brown sugar, 2 tablespoons whole cloves, and 1/2 teaspoon ground cinnamon. The whole cloves in a piece of cheesecloth and mix ingredients together. Boil 5 mins. Partially cool before pouring over cobs.

**SWEET GHERKINS**  
 4 quarts gherkins  
 1 cup (bag) salt  
 2 quarts water  
 2 quarts white vinegar  
 2 teaspoons powdered alum  
 2 cups sugar  
 4 teaspoons whole mixed pickling spice  
 Wash and prepare cucumbers, cutting into pieces where necessary. Cover cucumbers with cold salty water. Let stand 24 hours. Drain. Heat vinegar, add alum, sugar and spice tied loosely in cheesecloth bag. Boil 10 minutes, then remove spice bag. Pack pickles in clean jars, cover with the boiling vinegar and seal. Makes about 7 pints.

**DILLS**  
 Select cucumbers 3 to 4 inches long. Wash, prick with a silver fork and soak overnight in clear, cold water. Drain and dry thoroughly. Wash and scald large jars. Place leaves of dill in the bottom of each jar - about 1/2 cup to a 2-quart jar. Pack cucumbers in jars and put dill on top - about 1 stalk leaves and head. Finally pour the following hot mixture in jars to cover cucumbers: 2 cups hot vinegar with 9 cups water and 1 cup (bag) salt. Seal. Let stand in a cool place 7 weeks before using. Mixture is enough for 5 quarts.

**BREAD AND BUTTER PICKLES**  
 6 quarts cucumbers (1 1/2 to 2 inches across)  
 1 quart cooking onions  
 3 green peppers  
 1 sweet red pepper  
 1 cup (bag) salt  
 9 cups water  
 2 quarts vinegar  
 4 cups sugar  
 4 teaspoons turmeric  
 1 teaspoon mustard seed  
 1/2 teaspoon celery seed

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Wash cucumbers, onions, and pepper. Peel and slice cucumbers. Skin and slice onions, seed and slice peppers. Make a brine of salt and water. Cool and pour over vegetables, and let stand overnight. Drain thoroughly. Combine vinegar, sugar and spices. Bring to boil and add vegetables. When steaming hot pack into hot jars and seal. Yield: 12 pints.

**CORN RELISH**  
 6 cups corn (cut from cob)  
 4 cups chopped cucumber  
 4 cups chopped tomato  
 4 cups chopped celery  
 4 cups chopped onions  
 3 tablespoons (bag) salt  
 2 tablespoons dry mustard  
 1 tablespoon turmeric  
 1 cup chopped green pepper  
 1 cup chopped sweet red pepper  
 4 cups vinegar  
 3 cups brown sugar  
 Chop vegetables coarsely. Simmer, uncovered, until thickened - about 45 minutes. Stir frequently and pack in jars. Cool, then seal with wax and cap bottles. Makes about 11 pints.

**TAKE A TIP**  
 1. Use firm, fresh vegetables for pickling.  
 2. When vegetables are soaked in brine use bag salt - the free running undrained salt causes brown scum.  
 3. Proportions of salt and water for brining is important to prevent soft or tough pickles. One cup salt to 2 quarts (10 cups) water is recommended.  
 4. Use cider vinegar for flavour and strength but use white spirit vinegar where colour is important - in clear pickling liquids.  
 5. In making pickles, use enamel, aluminum or stainless steel cooking utensils. Discoloration will form from brass lids or copper-bottomed pans - also zinc tops or iron kettles.  
 6. Whole spices do not discolor vegetables while ground spices tend to darken celery, onions, etc.  
 7. Pickles keep well in a crock if covered and stored in a cool place. Pickles and sauces should be poured in sterilized jars and sealed. Store in dark cool cupboard.

**ACCIDENT HOSPITALIZES "KID" INGRAM**  
 Injured in an auto accident a week ago Saturday night, Elmer "Kid" Ingram of Brampton, former Dominion Stores supervisor for this district, was admitted to Peel Memorial Hospital suffering cuts to his face and knees. He was a passenger in a car driven by his son, Leonard, which was proceeding west on No. 7 Highway, and was in collision with a car coming south on No. 27 near Woodbridge. It was at this corner, marked by a flicker light, that Doug Raine, Streetsville athlete, was fatally injured in an accident earlier in the week. The dangerous corner, scene of seven fatalities in the last three years, has since been improved by the erection of traffic lights.

**FORMER LIEUTENANT GOVERNOR DIES**  
 Albert Matthews, former Lieutenant-Governor of Ontario died at his summer home in Muskoka, at the age of 76. Senior partner of a Toronto investment house and president of the Excelsior Life Insurance Company, he was a prominent churchman and held many offices in the Baptist Convention of Ontario-Quebec. He was president of the Lord's Day Alliance of Canada. Mr. Matthews served two terms as lieutenant-governor, from 1937 to 1946, when he was succeeded by the Hon. Ray Lawson of London.

**THE UNITED CHURCH**  
 The congregation of Knox Presbyterian Church and the Georgetown United Church worshipped together on Sunday morning in the United Church Rev. John M. Smith conducted the worship and spoke on the subject "The Cross of Christ." This message was the third in a

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Creditors of the former managers, Archie Wong, and Lee Hong, are asked to submit their accounts on or before August 26th.

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