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FALL TERM OPENS
SEPT. 6th.
DAY AND NIGHT CLASSES
BRAMPTON BUSINESS COLLEGE
19 Main St. S. BRAMPTON Tel. 1138w

EYES EXAMINED
O. T. WALKER
OPTOMETRIST
At Georgetown office over
Bell Telephone Office the
second Wednesday afternoon
of each month, Phone 67W.
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THE MIXING BOWL
Ann Allan
HYDRO
HOME ECONOMIST

Dancing
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thin to you, don't be alarmed. It thickens up in cooking. Pour mixture into unbaked pie shell. Bake in hot oven, 15 minutes, then reduce heat to moderate, 350 degrees, and bake 30 minutes more. The filling should be firm right across the pie. You can make certain it's done by tipping the plate slightly. If the center moves, it needs a little more cooking. Cool before you serve it.

- TAKE A TIP**
1. Pumpkin does not take quite as long to cook as squash, you'll notice.
 2. Serve pumpkin pie slightly warm or cold with good sharp cheese.
 3. Don't chill custard-type pies too fast. It makes them soggy.
 4. Whipped cream on top of a pumpkin pie is delicious. With a few slivers of candied ginger it's most delicious.
 5. Cut a pumpkin pie with a knife greased with butter. The result is smooth-sided sections.

THE QUESTION BOX
Mrs. G. M. wants to know how to cook Brussels sprouts so they are not grey coloured or strong in flavour.
Answer: Discard blemished leaves of sprouts. Soak vegetable in cold water 15 minutes to get rid of grit and insects. Rinse. Cook, uncovered, in large quantity of rapidly boiling, salted water for 8 to 12 minutes. The very minute sprouts are tender, drain well.
Mrs. L. K. asks: What makes pickled beets turn white and taste bitter.
Answer: White vinegar may be too strong. Cook washed beets with an inch of stems left on, without salt. Remove skins. Pack into sterilized jars. Mix 1 1/2 cups vinegar, 1/4 cup water, 1/4 cup white sugar and 1 tbs. salt. Bring to a boil and pour over beets. Seal tightly.

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Fall Fair Dates

Aberfoyle	Sept. 30 - 31
Acton	Sept. 30 - Oct. 1
Alliston	Sept. 14 - 15
Alvinston	Oct. 11 - 12
Ancaster	Sept. 20 - 21
Barrie	Sept. 28 - 28
Beaverton	Sept. 15 - 17
Beechton	Sept. 28 - 30
Bolton	Sept. 30 - Oct. 1
Brampton	Oct. 6 - 8
Caledon	Sept. 16 - 17
Caledonia	Sept. 29 - Oct. 1
Clarksburg	Sept. 20, 21
Clifford	Sept. 13 - 14
Collingwood	Sept. 23 - 24
Cooksville	Sept. 18 - 17
Cookstown	Oct. 3 - 4
Dundalk	Sept. 14 - 15
Elmvale	Sept. 19 - 21
Erin	Oct. 8 - 10
Fergus	Sept. 16 - 17
Feverham	Sept. 28 - 29
Galt	Sept. 22 - 24
Georgetown	Sept. 18 - 17
Grand Valley	Oct. 7 - 8
Markham	Sept. 29 - Oct. 1
Markdale	Oct. 3 - 4
Meaford	Oct. 7 - 8
Milton	Sept. 23 - 24
Midland	Sept. 15 - 17
Minden	Sept. 17 - 17
Orangeville	Sept. 20 - 21
Orillia	Sept. 8 - 10
Rockton	Sept. 23 - 24
Schomberg	Sept. 13 - 14
Shelburne	Sept. 13 - 14
Streetsville	Sept. 14 - 15
Teeswater	Oct. 4 - 5
Royal Winter Fair	Nov. 15 - 24
Uxbridge	Sept. 28 - 28
Woodbridge	Oct. 8 - 10

GEORGETOWN UNITED CHURCH

Regular morning worship was held in the Georgetown United Church on Sunday. Rev. John M. Smith spoke on the theme "God's People." This message was the fifth in a series on a "Triumphant Faith" and emphasized God's People make a fellowship. 2. God's People have a responsibility. 3. God's People are a peculiar people. 4. God's people are known by their fruits. A mixed quartette comprised of Miss Frances Deans, Miss Ruth Evans and Messrs W. Gerrie and S. T. Faram, and accompanied by Miss Lynda Stewart sang "Hark! Hark! My Soul!"
It was announced that the Congregational Picnic is to be held on Saturday, September 10th, at Stanley Park, Erin. All members and adherents of the congregation and Sunday School are invited to attend. Those who have cars are asked to drive and take as many extra passengers as possible. Those who are without transportation are to meet at the Church at 1.30.

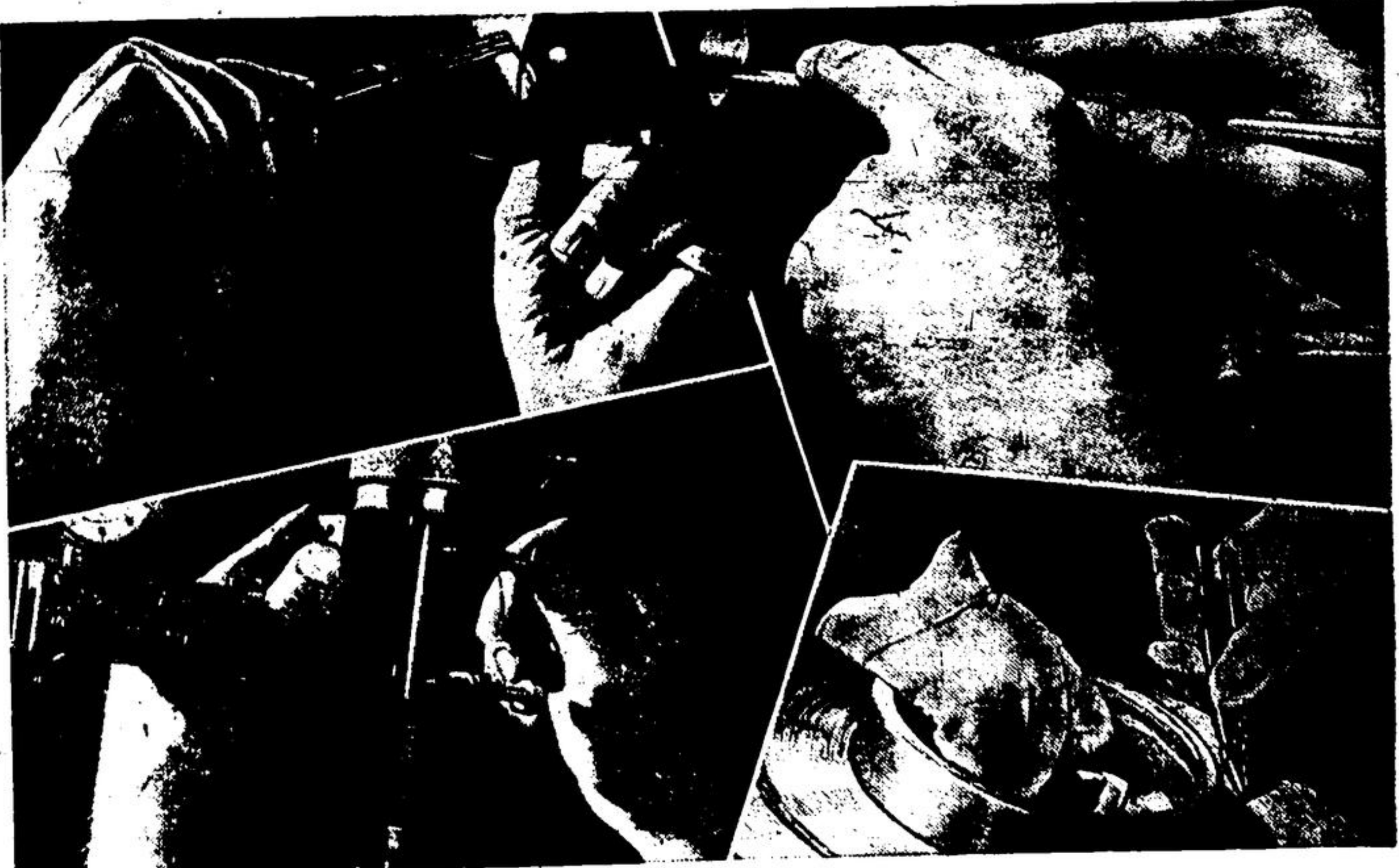
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We should appreciate, then, the co-operative efforts of government, industry and labour in the field of employee training. In schools and in factories our workers, young and old, are given the opportunity to develop new and specific skills in every field of business and industrial activity. For instance, every effort on the part of workers to become proficient in the art of shaping and moulding copper and brass, will mean greater industrial progress—will help to make Ontario a finer place in which to live and work.

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Hello Homemakers! There is one thing wrong with home economists; we can be so well acquainted with homemaking that sometimes we do not give detailed instructions. On the other hand, we realize that you are not amateurs. However, we are always glad to give more information when requested.

There is the instance of a good cook who took a summer hotel job to prepare meals for fifty people. As an experienced meat and vegetable cook, the woman sought our suggestions for desserts. Among the pastry items, pumpkin and squash pie were tried time and time again with poor results—we had neglected to say scald the milk to prevent the filling becoming watery or curdled.

There may be much discussion about recipes for pumpkin pie—some like brown sugar, some like maple syrup, while we prefer white sugar. There's one recipe that makes a light coloured filling by the use of lemon juice but we do not like the flavour—in preference we suggest a little rose water. For years we have tested exact measurements of ground spices because we like a dark coloured, spisey pie. The difference, we found, was the variety of pumpkin or squash.

For both pumpkin and squash, double the salt in the pastry. It brings out the flavour of the filling.

PUMPKIN PIE.

- 1 cup milk or light cream
- 2 eggs
- 1/2 cup light brown sugar, firmly packed
- 1/2 cup sugar
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- 1/2 teaspoon salt
- 1/4 teaspoon cloves
- 1 1/2 cups fresh cooked or canned pumpkin, drained and mashed
- Unbaked 9" pie shell

Set oven hot 425 degrees, heat milk. Beat eggs slightly. Sift all dry ingredients together once removing the lumps from the brown sugar. Mix into pumpkin thoroughly. Add eggs and beat until smooth. Stir in warm milk (heating the milk and beating the eggs makes a smoother filling). Cream, incidentally, makes a richer filling. Pour filling into unbaked pie shell and bake for 10 minutes in electric oven at 425 degrees. Then reduce heat to moderate, 350 degrees, and bake another 30 minutes.

SQUASH PIE

- 1 1/2 cups milk
 - 2 eggs
 - 2 1/2 cups fresh cooked or canned squash, drained and mashed
 - 1/2 cup sugar
 - 1 teaspoon salt
 - 1/4 teaspoon ginger
 - 1/4 teaspoon nutmeg
 - 1/4 teaspoon cinnamon
 - Unbaked 9" pie shell
- Set oven hot 450 degrees. Heat milk. Beat eggs slightly. Stir in squash and all dry ingredients, then the warm milk. If filling looks