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You cannot bring about prosperity by discouraging thrift. (Lincoln)
 Indians in Canada are legally classed as minors.



Hello Homemakers! Delicate in flavour, tender in texture, attractive in colour and shape and altogether delicious is the way all vegetables should be cooked. But too often common cooking methods leave vegetables soggy and colourless. So we review do's and don'ts to encourage you to keep the true colour and goodness of fresh garden produce.

1. Never use soda in cooking vegetables. It destroys some of the vitamins and flavour.
2. Recommended cooking methods are baking, steaming, and steam-boiling. This latter method is cooking in as small a quantity of water as possible, such as half an inch. It is recommended for young, fresh garden vegetables.
3. Overcooking and too much water cause loss of minerals and vitamins and destruction of true colour and flavour.
4. The liquid in which a vegetable has been cooked or canned should be used for soups, cream sauces, gravies or vegetable fruit juice drinks.
5. Fresh or dried herbs, leaves from celery tops often add flavour and variety to vegetables or other dishes.
6. Serve a raw vegetable once a day.
7. Scrub tender young vegetables. Trim wisely. When you peel, peel thin. When you cut, cut even pieces. When prepared, do not allow them to stand in a warm room, keep in a small amount of water in the refrigerator. Better still, prepare vegetables in time to dash them onto the stove to cook.
8. Add 1 teaspoon of salt to each pint of water and then it is not necessary to eat salt when they are eaten.
9. No matter what some people say, a tight fitting cover maintains an even, constant boiling point and prevents too much steam escaping, therefore reducing the danger of burning dry.
10. When the pot of vegetables begins to boil, reduce the heat to keep boiling, but never allow a "rushing" boil.
11. Do not cook to death. Keep track of the time. When a fork can be gently pushed into a piece, drain the liquid into an enamel or heat-resistant glass jar.
12. To serve as a buttered vegetable, shake the fresh cooked food over a warm electric element, then

add 1 tbs. of butter for each cup of vegetables. Fold a piece of cheesecloth over the food if it is not being served immediately. Serve in a warm vegetable dish.

TURNIP SCALLOP
 3 cups turnip
 1/4 cup margarine
 2 cups milk
 1/4 cup flour
 Salt and pepper
 Slice turnips thin, cut circular pieces in strips. Place a layer of turnip in greased casserole, sprinkle with flour, salt and pepper. New odd second, then third layer, lightly sprinkling with seasoned flour. Cover with milk. Bake in a pre-heated electric oven for 50 minutes.

TOMATOES STUFFED WITH SALMON
 6 tomatoes
 1 tsp. grated onion
 1 tbs. butter
 1/2 cup bread crumbs
 salt and pepper
 1/2 cup salmon
 Prepare tomatoes as for Stuffed Tomatoes. Cook onion in butter for 5 minutes. Add crumbs, salmon, salt and pepper. Stuff tomatoes and place them on a baking sheet. Sprinkle on a few more salted crumbs. Bake in preheated electric oven of 400-degrees for 20 minutes.

SPICED SUMMER SQUASH
 Wash, quarter, or cut in thick slices. Steam or cook 15 to 20 minutes until soft, in a small amount of boiling, salted water. Drain thoroughly, mash, and season with butter, salt and pepper and nutmeg.

SPINACH RING
 6 cups spinach
 1/2 cup butter
 1/4 tsp. water
 2 cups cooked buttered beets
 Cook washed spinach sprinkled with the salt for 13 minutes. Drain and dot with butter. Press into a ring on a platter, leaving centre for the buttered beets. Garnish with slices of hard-cooked eggs.



TORY GREGU
 Of Wingham, who will Em-Cee the program at Georgetown Fall Fair on Saturday. Tory is one of the outstanding announcers at these fall events.

R. W. Gladstone
 Appointed to Senate

Prime Minister St. Laurent last week appointed Robert William Gladstone, of Guelph, to fill one of the two senate vacancies in Ontario. Mr. Gladstone is a former Liberal member for Wellington South.

Senator Gladstone is a brother-in-law of Councillor Thomas Lyons of Georgetown, having married Elizabeth Lyons, daughter of James Lyons, of Brampton, in 1912. They have one son, J. Kenneth, of Galt. The new senator is a member of the United Church, and was Liberal member in the Commons from 1935 to prorogation of parliament last April. Mr. Gladstone did not contest the June 27th general election, and his seat was filled by Henry Hoskins of Guelph, a brother of Mrs. Calvin Clark, of Georgetown.

Drafts and notes differ in that the former is a written ORDER to pay; the latter is a written PROMISE to pay.
 Eight to ten weeks is the average life of a housefly.

W. B. MOORE DIED AT BROTHER'S HOME

Friends will regret to note the passing of Mr. William Bernie Moore, in his 75th year, great-grandson of David Moore, a U.E. Loyalist, who emigrated from Vermont in 1819. The late Mr. Moore attended Lignv Public School and Georgetown High School. He was very much interested in world events, and a great student of the Bible. He was a member of the United Presbyterian Church of North America and spent his life in the pursuit of farming. For some years he had made his home with his brother, John K. Moore. His passing at his brother's home was sudden. Interment took place on Monday, September 5th at Boston Cemetery. The service was conducted by Rev. J. N. McFaul.

BREAKS ARM IN FALL

Mrs. Wm. Kirkwood had the misfortune to fall at her home one morning last week and fracture her arm. After treatment at Guelph Hospital she went to her son's home at Ballinafad.

Men's trousers are now made of nylon. Shower-proof, they are handy for golf, gardening and fishing.

Fall Fair Dates

Aberfoyle	Sept. 20 - 21
Acton	Sept. 30 - Oct. 1
Alliston	Sept. 14 - 15
Alvinston	Sept. 11 - 12
Ancaster	Sept. 20 - 21
Barrie	Sept. 26 - 28
Beaverton	Sept. 15 - 17
Becton	Sept. 29 - 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. 16 - 17
Cookstown	Oct. 3 - 4
Dundalk	Sept. 14 - 15
Elmvale	Sept. 19 - 21
Erin	Oct. 8 - 10
Fergus	Sept. 16 - 17
Feversham	Sept. 28 - 29
Galt	Sept. 22 - 24
GEORGETOWN	Sept. 16 - 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
Orangeville	Sept. 20 - 21
Orillia	Sept. 8 - 10
Rockton	Oct. 10
Schomberg	Sept. 23 - 24
Shelburne	Sept. 13 - 14
Streetsville	Sept. 14
Teeswater	Oct. 4 - 5
Royal Winter Fair	Nov. 15 - 24
Uxbridge	Sept. 28
Woodbridge	Oct. 8 - 10

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