

MOTORISTS...
LOOK... How We
Can Serve YOU!



- NEW TIRES
- TIRE REPAIRS
- BATTERIES
- AUTO SUPPLIES

Donaldson's Garage
 Norval — Brampton Phone 327-12
 We specialize in General Repairs

DOMINION ROYAL TIRES

NEW IDEA FURNACES

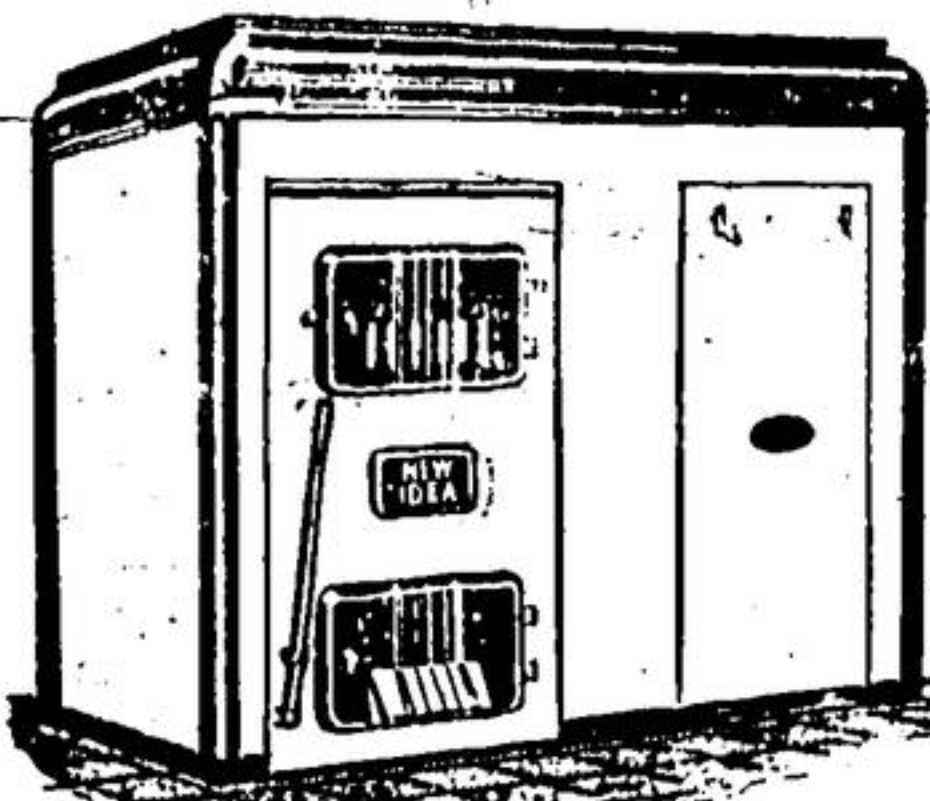
Warmth...

IS A WONDERFUL THING ON THE FIRST CHILLY NIGHT

The first crisp fall nights produce a chilliness all their own but the warmth of a NEW IDEA furnace is a wonderful comfort. Now is the time to check your furnace for rust, corrosion, and other needed repairs, and call your NEW IDEA Dealer for advice. The 1950 NEW IDEA furnaces give that wonderful warmth and are available now for delivery. Our factory is working at full speed to meet the heavy demand, so to be sure of comfort in your home then, order your NEW IDEA furnace now!

Now is the time to Buy!

For cottage or mansion—for any fuel—coal, gas, oil—NEW IDEA is your best buy. Choose winter air-conditioning with blower fan to circulate clean, filtered and humidified air—or a standard gravity system properly installed to give abundant heat. Decide now. You'll get prompt attention—the best of service. When the first cold days arrive, you'll be glad your heating system was installed early by your NEW IDEA dealer.



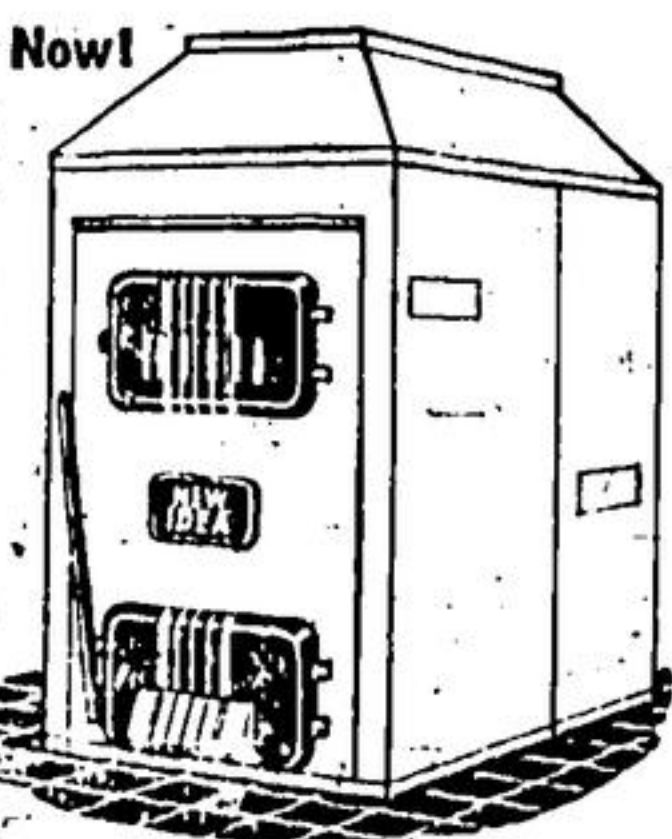
The New Idea winter air-conditioning unit

The New Idea gravity style heating unit

See your NEW IDEA Dealer Now!

Yes, you'll be pleased you went to him, because NEW IDEA dealers are carefully selected and know their job. You are assured of the best value in heating equipment and the best heating plan, installation, workmanship.

Again we say, see your NEW IDEA dealer today. Don't delay! Get the real facts. Remember, expert advice and estimates on the cost of your heating system will be given cheerfully and without obligation to you.



Fully descriptive literature mailed FREE on request. Write today.

NEW IDEA FURNACES LTD.
 INGERSOLL ONTARIO

Hereunder are listed New Idea authorized dealers, serving this surrounding community.

Georgetown Plumbig & Heating
 JOE PRUCYK, Georgetown

Thomas Mara & Sons
 Queen St. W., Brampton



Hello, Home-makers! Sweet, fragrant, juicy grapes are on the market once again. Enjoy them "as is" but also use them to provide flavour and goodness in grape jelly on toast, on meats and on crackers for in-between snacks.

Grapes make preserves other than jelly, namely, Grape Jam and Grape Conserve. This tart fruit jells quickly, but must be watched carefully for the jelly stage before skins turn bitter and tough. The jelly stage is reached when two drops dropped from a spoonful run together and form a "sheet."

Perhaps you know that grape skins stick readily to a pan and therefore must be stirred constantly or else the jam may jell. Stir with a wooden spoon in one hand and test with a silver spoon in the other.

Your time will be well spent in bottling grape juice this year since imported fruit juices have gone up in price. Although it is not equivalent to the vitamin content of citrus fruit it can be frequently be served as a true-flavoured fruit juice.

Canned Grape Juice

Wash and stem grapes, place in an aluminum or enamelware kettle. Heat until the juice flows freely and the colour of the skins spreads through the whole mass. Press juice through a jelly bag (piece of unbleached cotton). Heat juice to simmering point (165 degrees) and pour into sterile bottles. Seal with paraffin-lined caps and pasteurize by heating in hot water bath for 20 minutes at simmering point. Store in a cool dark place for 3 months. If desired, sugar may be added before final processing.

Canned Grapes

Wash and stem grapes and place in sterile jars. Press down with a wooden spoon or masher. Fill jar with boiling water. Seal jars, loosen bands, and place in pre-heated electric oven at 275 degrees for 30 minutes for quart jars. Remove jars, complete seal, wash them and store.

Thyme and Grape Jelly:

- 1/2 cup boiling water
- 1 tsp. thyme
- 2 cups sugar
- 1 1/2 cups grape juice
- 1 cup liquid pectin

Pour water over thyme. Cover. Let stand 15 minutes. Strain through a fine piece of cheesecloth. Measure infusion and add water to make 1/2 cup. Mash 1 quart of grapes and cook quickly to extract juice which will make about 1 1/2 cups. Mix sugar, infusion and grape juice. Bring to a high rolling boil for 1 minute while stirring. Remove from electric element and skin. Add pectin and boil again 1 minute. Quickly pour into sterile jars. Cover with paraffin when cool.

Grape Relish:

- 4 quarts Concord grapes
 - 3 large apples
 - 1 pint cider vinegar
 - 3 cups brown sugar
 - 2 tsp. salt
 - 2 tsp. cinnamon
 - 1 tsp. cloves
 - 1 tsp. allspice
- Skin grapes. Place pulp in saucepan. Cover and simmer for 5 minutes. Strain, combine with skins and apples, which have been peeled and finely chopped. Add other ingredients. Cook uncovered, stirring frequently, until thick, about 35 minutes.

TAKE A TIP

1. Salt raw cucumbers at the last minute to prevent sliced pieces from becoming soft.
2. Stewed greenage plums are tasty food for fruit salad when pitted and mixed with cream or cottage cheese.
3. Small amounts of creamed vegetables and mashed potatoes left from dinner are often quite enough to make a delicious soup for the thermos in a lunch box.
4. Cream sauces as well as chocolate and other dessert sauces can be made up in quantity and then used as needed. They should be stored in the electric refrigerator in a covered jar.

THE SUGGESTION BOX

Mrs. N. T. suggests:

MARSHINO PEAR MEDLEY

- 3 cups minced ripe pears
 - 1 cup chopped Marshino cherries
 - 2 Tbsp. lemon juice
 - 2 Tbsp. chopped candied ginger
 - 6 cups granulated sugar
 - 1 cup liquid pectin
- Measure ingredients accurately. Combine the fruits and sugar. Place over electric element turned to high and stir constantly. Boil hard exactly one minute. Remove from heat and stir in the pectin. Allow to stand back on the element turned off for five minutes, stirring and skimming alternately to prevent the fruit from floating. Pour into sterile glasses and when cool cover with melted paraffin. This makes 8 glasses.

Mrs. R. W. suggests:

HEAVENLY GRAPE JAM

- 1 (6-qt.) basket blue grapes
 - 1 1/2 cups sultana raisins
 - 1 cup orange juice
 - 1 Tbsp. orange rind
 - 8 cups granulated sugar
- Remove skins from grapes. Cook the pulp until transparent and then press through sieve. Add skins and other ingredients to strained pulp. Boil until thick, stirring frequently about 25 mins. Test for jelly stage. Pour into sterile glasses and when cool seal with melted paraffin. Makes 7 jelly jars.

Soper Clan Reunion

The second Soper clan reunion was held at Brookville Hall, Sept. 20th, with an attendance of one hundred and fifty from points as far as Michigan. In fact the Detroit branch was represented by five families of twelve members. First guests arrived about 2 o'clock and greetings and sports held the interest of all. Many reminiscent conversations were heard and family connections traced to the first Sopers who arrived on the shores of Lake Ontario as early as 1812. Supper was served from tables set with all good things to eat under the management of Mrs. Harry Woods and Mrs. Wilfred Coulson, Hamilton. After supper a short business period followed. The meeting was called to order by Mr. Harry Woods, president, Mr. James Martin, chairman, spoke a few words of welcome and expressed pleasure at the interest shown by the large crowd attending. He gave praise and moved a vote of thanks to Mr. and Mrs. Harry Woods and those helping in the success of this year's reunion. Mr. Harry Woods, R. R. 1, Campbellville, then opened the business by suggesting that a president be chosen and he or she choose their own executive and committees. This was voted as out of order. Minutes of last year's reunion were read by secretary-treasurer Mr. Edgar Howden, R. R. 5, Milton, and were adopted as such. Mr. Woods was re-elected amid much clapping of hands as president and Mr. Howden as secretary-treasurer, was also re-elected. Mrs. Chas. Martin, Detroit, was chosen as the new vice president. This executive upon the suggestion of Mr. Harry Woods was to choose their own committees for 1950 reunion to be held again at Brookville Hall. The new date chosen is set for the last Saturday in August (Saturday before Labour Day Saturday). Everyone sang "For

meeting closer with God Save the King. The rest of the day was spent in dancing to music enjoyed by everyone and supplied by Messrs. Ray Johnson, Elmer Blacklock, Ray Soper, Freeman Marex, Jas. Martin, Chas. Martin, Garnet Smith, and Ed Coates. Mrs. John Stroble was pianist. Mr. Gilbert Kingsbury was band manager. Prizes were given to those travelling the farthest—won by Mr. and Mrs. J. W. Martin "Munger" Detroit. Oldest member attending won by Mr. Barbara Soper, Acton, 84 years, second oldest Mrs. Mary Player, Brampton, 82 years; most recently married, Mr. and Mrs. Jack Baynton, (nee Arlene Woods), Campbellville, youngest member, Larry Neil Martin, three-month old son of Mr. and Mrs. Neil C. Martin, Campbellville, R.R. 1. Lunch was served at midnight and dancing was enjoyed until one party when reluctant goodbyes were said, in many cases until next year. The guest book was in charge of Mrs. John Baynton.

PEEL JUNIORS PLAN FIRST DANCE IN NEW BUILDING

To open their new building at Brampton Fair Grounds, Peel Junior Farmers are planning a public dance next Wednesday with Georgetown's popular dance band, the Modern Aires providing the music. Proceeds of the dance will be used to decorate the interior of the building which is of the quonset type and is 106 feet long and 50 feet wide. The Juniors plan to add offices in the building which is at present one big room. The building will be used for junior farmer meetings, short courses and dances and will be available for use by other agricultural organizations. A formal opening is planned when the interior is completed. Planning notes are now being made of nylon at Drummondville, Que.



CAMPBELL'S
Campbell's NEW PACK TOMATO SOUP
 TIN 10c
BROWN BEAR HONEY
 2-LB. TIN 47c
Romar PEANUT BUTTER 16-OZ. JAR 37c
Heinz BABY FOODS 3 TINS 25c
Red Coho SALMON 7 1/2-LB. TIN 31c

JUST ARRIVED — THE POPULAR KELS
APPLE JUICE
 2 20-OZ. TINS 15c

AYLMER CATSUP 11-OZ. BTL. 17c
Bright's CHERRIES 15-OZ. TIN 21c
FRANKFORD PEAS 3 20-OZ. TINS 25c
OGILVIE'S CHOCOLATE CAKE MIX PKG. 29c
CLARK'S PORK and BEANS 15-OZ. TIN 11c
WESTINGHOUSE MAZDA LIGHT BULBS EA. 15c
Carroll's DANDEE TEA PKG. 39c, 75c
QUICK QUAKER OATS 3-LB. PKG. 28c
Strawberry JAM AYLMEER-WITH PECTIN—24-OZ. JAR 41c

DON'T MISS THIS SPECIAL —
ROMAR CUSTOM-GROUND COFFEE
 1-LB. BAG 49c

BRING US YOUR 15c COUPONS FOR
AUNT JEMIMA PANCAKE
FLOUR PKG. 19c, 48c; **BUCKWHEAT** — PKG. 19c
Libby's MINCEMEAT 26-OZ. TIN 37c
KEEN'S MUSTARD TIN 19c, 35c, 65c
Society DOG FOOD 20-OZ. TIN 14c
OLD DUTCH CLEANSER — Tin 11c
NUGGET SHOE POLISH TIN 13c
Princess SOAP FLAKES 1-LB. PKG. 29c
SPIC and SPAN PKG. 23c, 69c
FAB PKG. 34c, 67c **VEL** PKG. 33c, 66c

WEALTHY COOKING APPLES 4 lb. 23c
BANANAS, Firm and Ripe lb. 18c
ORANGES, Sunkist Size 288's, doz. 30c
HEAD LETTUCE each 10c

BOWLING

Lucky Strike Club

OPEN BOWLING —
 Daily from 1 p. m. to 11 p. m.
 and Saturdays from 10 a. m. to 11 p. m.

League teams are asked to arrange their schedules as soon as possible

Ladies wishing to join the Afternoon League, phone Mrs. Herb Hancock, Mrs. Cyril Brandford or enquire at the club.

PHONE 315J BILL ANDERSON, Manager