

EXHIBIT OF GAS RANGES FOR USE WITH **Essotane**



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ES-16 (GURNEY)

Let us show you these new ranges and explain how they help you prepare better meals in half the time. The burners light automatically. You get instant heat.

There is no smoke or soot. Oversize ovens with accurate heat control.

make all your oven cooking much easier.

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Main Street

Railway Liquor Sale Opposed by Presbytery of United Church

COMMENDS PAPERS WHICH REFUSE BEER ADVERTISING

Halton Presbytery of the United Church, at its meeting in Millgrove last week, went on record as being opposed to the sale of intoxicants on railroads. This was contained in a report of the evangelism and social service committee read by Joseph Terry of Ercolton. The Family Herald & Weekly Star was commended for its refusal to accept "so-called good will" liquor advertisements, as were other papers which take a similar stand. Mayor Hiram McCallum of Toronto also came in for praise for his outspoken opposition to a wide-open Sunday.

Presbytery met in joint session with the Women's Missionary Society Presbyterial. Worship was conducted by Rev. James L. Blair, Milton. The resignation of the chairman, Rev. Louis Pickering, Acton, owing to ill health was regrettably accepted and Rev. C. R. Albright was elected in his place. New ministers welcomed were Rev. Wray L. Davidson, Burlington, Rev. J. W. Stewart, Trafalgar, and Rev. A. O. W. Foreman, Acton. A motion to continue Halton Presbytery as at present constituted was carried without much discussion.

Rev. Dr. R. T. Richards, London, newly appointed superintendent of missions for southern Ontario stated that the Home Mission Board was the largest spending body of the United Church. One-third of the charges in Canada received financial aid. In his opinion there are many small rural congregations that might follow the example of the schools and use buses to attend church in the larger centres. "We think nothing of travelling ten or fifteen miles for pleasure, nowadays," he said, "and the same could be done for church."

Rev. Dr. Denzil Tidout, Toronto, head of the missionary and maintenance department made a forceful appeal, supplemented with slides and recordings, for sharing the gospel in a wider way. Otherwise, he recommended that the Doxology be abolished. National income has almost doubled since

BEACH ESSOTANE GAS STOVES

\$134.50 at

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ROXY THEATRE BLDG.



Hello Homemakers! If your pepper and tomato plants were hardy enough to survive the hot spell in May, they will probably be maturing now faster than you can use them. Pepper Relish and Apple-Chutney may be your answer to this problem. There are many pickling recipes which include peppers and tomatoes but we believe these two will make history in your kitchen. The relish recipe makes 3 pints and the chutney, 6 pints, so use half of each of the ingredients in the second recipe if you wish.

PEPPER RELISH

Peel 27 pickling onions and put through food chopper. Hand chop 5 seeded green peppers and 6 seeded red peppers, the sweet kind, not the hot variety. Add 1 1/2 cups

sugar, 1 tablespoon salt, 1 pint vinegar, 1 tablespoon celery seed and 2 tablespoons allspice. Bring to a boil and simmer 30 minutes, stirring frequently. Pack hot in sterile jars.

APPLE CHUTNEY

Put 12 tart apples (peeled and cored), 12 peeled tomatoes, 12 small pickling onions, 3 large green peppers and 3 large sweet red peppers, seeded, through the food chopper.

To this mixture, add 2 tablespoons salt, 3 cups vinegar, and 3 cups sugar. Tie 4 tablespoons ground allspice in piece of cheesecloth and put the bag in the kettle. Bring to boil and simmer slowly one hour. Stir frequently. Remove spice bag. Taste. Add more salt, if desired. Pour into sterile jars.

TAKE A TIP

1. A boiled potato is a humble thing. It needs colour—a dash of paprika or a sprinkle of chopped parsley can pep up plain fare.
2. Squeeze boiled potatoes through a ricer and sprinkle with grated cheese.
3. Rub peeled potatoes with a clove of garlic before placing them around roast of meat.
4. Left-over potatoes diced and tossed into cream sauce or concentrated cream celery soup makes a good supper dish. Sprinkle with parsley.
5. Split big baked potatoes and scoop out part of the centre and put in scrambled egg or sandwich filling.
6. Diced, cooked beets, chilled and served with a little sour cream seasoned with grated horseradish may be to your liking.
7. A couple of peaches sliced among slivered carrots and cooked in a covered casserole with very little salted water makes a tasty vegetable dish.
8. Two chives cooked with lima beans in the pressure cooker will renounce any bland, mealy flavour.

THE SUGGESTION BOX

Mrs. C. C. suggests:

DUTCH SPINACH

1. Press bacon, diced,
 2. cups chopped raw spinach
 3. tablespoons flour
 - 1 1/2 cups hot water,
 - 2 tablespoons sugar
 - 1 tablespoon vinegar
 - 1 teaspoon salt—dash of pepper
 - 2 hard-cooked eggs
- Fry bacon until crisp. Add bacon to spinach. Add flour to drippings and blend thoroughly. Add hot water and cook over low heat until thick, stirring constantly. Add sugar, vinegar, and seasonings. Pour over spinach. Stir well until wilted, and garnish with sliced, hard-cooked eggs. Serves 6.

Mrs. J. R. suggests:

CABBAGE APPLE-SLAW

- 1 banana
 - 1 cup sliced apples
 - 1 cup French dressing
 - 2 cups shredded green cabbage
 - 1 cup of diced celery
- Drop sliced banana and apples immediately into the French dressing to avoid discoloration. Combine with remaining ingredients, toss with fork until thoroughly mixed. If desired, serve cream mayonnaise with this.

Mrs. M. K. suggests:

CAULIFLOWER PORCUPINE

- 1 large head cauliflower
 - Small garlic clove,
 - 1/2 cup butter
 - 1 teaspoon lemon juice
 - 1 teaspoon salt
- Pearlize.
Remove leaves from cauliflower; cut off stalk. Wash cauliflower and leaves thoroughly. Place cauliflower (head up) and leaves in large amount of boiling water. Boil, uncovered, 20-25 minutes or until cauliflower is tender; remove. Cook leaves 10 minutes longer. Mash garlic; brown in butter, stirring slowly. Remove from heat; add lemon juice and salt. Remove garlic. Arrange cauliflower in serving dish; top with nut meats. Pour butter sauce over cauliflower. Garnish with cauliflower leaves. Serve right!

ELECT OFFICERS OF NORVAL-UNION Y.P.S.

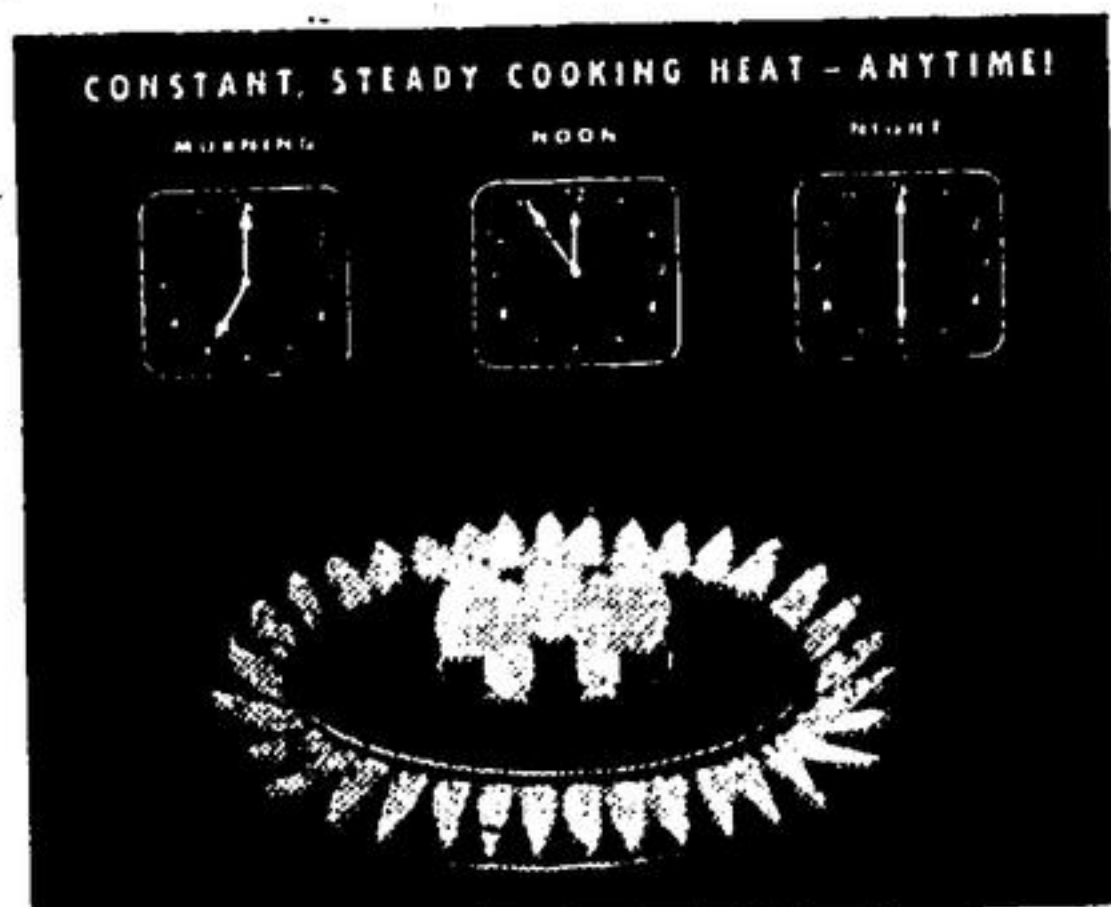
Meeting Sunday evening in Union Presbyterian Church the Norval-

Worship conv., Dorothy Thomp-

son; Miss. conv. Ray Anderson, Music conv. Jack Harston; Social committee, Ellen Palmer, Thelma Hunter, Betty McClure, Shirley McNally.

★ ALL THE ADVANTAGES OF CITY GAS AVAILABLE THROUGH ESSOTANE SERVICE

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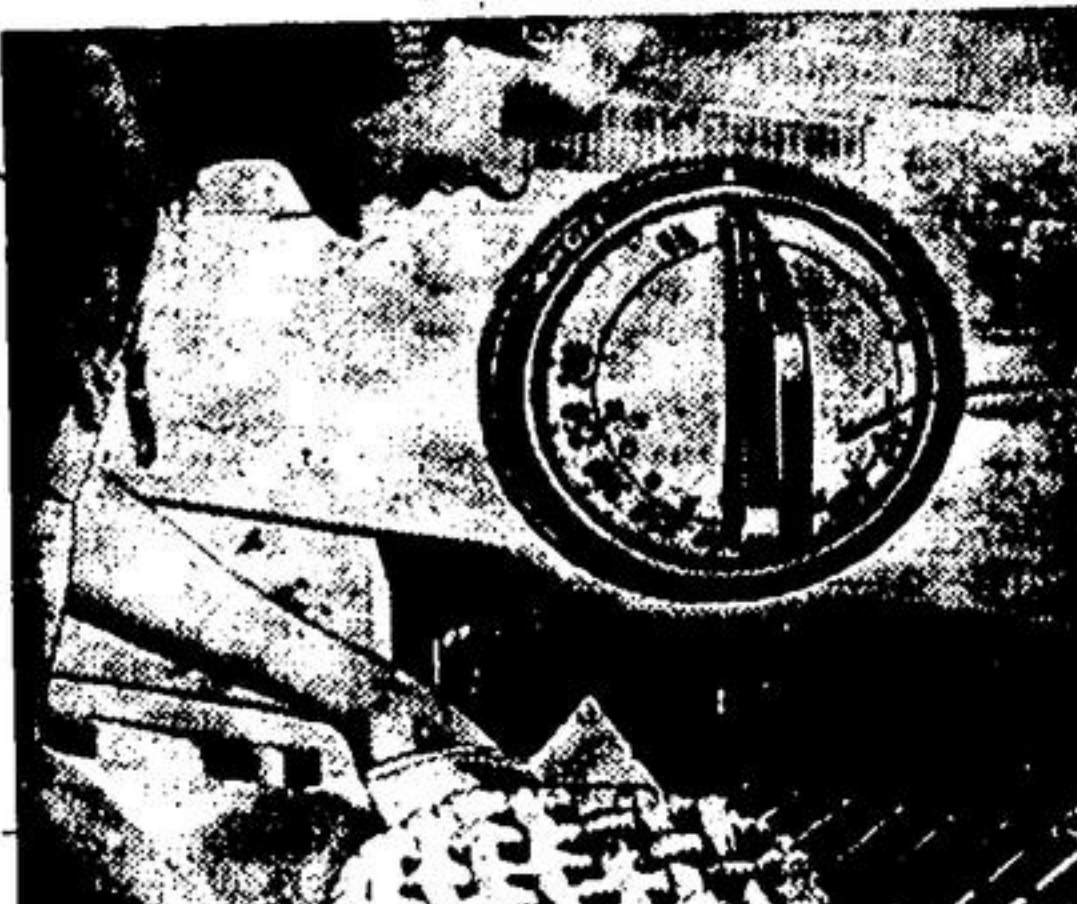
1 Automatically, at the touch of a valve, the burner lights. You get a hot, clean, odorless flame instantly. No smoke or soot.



2 The convenience, speed and cleanliness of Essotane means extra leisure time for you. No fussing with coal or wood fires. Faster cooking. Less cleaning.



3 Not just two or three different heats, but the exact degree of heat you want—not too much, not too little—just enough. That's economy!



4 Essotane makes cooking a joy—brings new happiness into your home in the form of better, more delicious, more wholesome meals for all the family.



5 Big enough to hold a turkey gobbler with ease, the oven has accurate temperature control for better baking results and perfect roasts.



6 Clean, safe Essotane cooking gas is led to your stove by a small copper tube from steel cylinders installed outside your house.

It's easy to start using Essotane. Imperial Oil service men simply set up the tidy cylinders and connect them with your beautiful, Essotane range. For the average family one cylinder will last up to three months. The cost is small. Essotane is the same type of product now being enjoyed by more than 4,000,000 homes in Britain and the United States. Get the facts. Send the coupon today.

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