PICTURES FROM THE D'AILIES

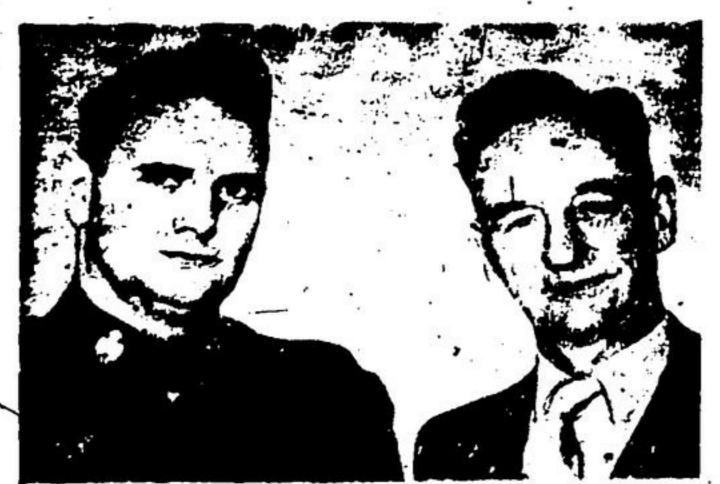
Georgetown was In the news, in pictures, as well as copy, in last week's Toronto papers. Here are some of the pictures appearing in the two evening newspapers.



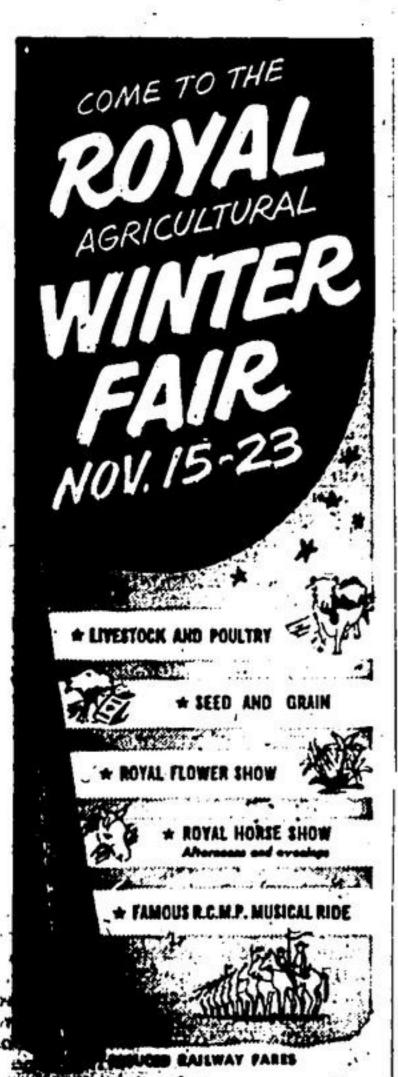
Acting Mayor Jack Armstrong, Deputy-Reeve Jim Goodlet and Police Chairman Cecil Davidson all had their pictures snapped by the Tely photographers. The latter two moved to have K. M. Langdon ousted as magistrate, while Mayor Armstrong criticized the Tely for misquoting him after he had declined to make a statement.



Councillor Arthur Herbert slinkes hands with Constable Ray Schisler's flow Wordnesday's council meeting, when he had stifted that he was behind the police 100%. Also a Tely photo.



The Star photographer also snapped this pose of Councillor Herbert' and Constable Schisler after the meeting which made headline news in daily papers and on the radio.



1 Till

New Chairman, President Canadian Nat'l. Railways



DONALD GORDON, CMG, Deputy Governor of the Bank of Canada, has been appointed Chairman and President, Canadian National Railways. Mr. Gordon, who was chairman of the Canadian Wartime Prices and Trade Board, will essume his duties as head of North America's largest railroad system on Jan. 1. He-succeeds R. C. Vaughan CMG, who is retiring on pension after 51 years of railway service.

Canada is one of the world's leaders in the export of plastic but

EYES EXAMINED O. T. WALKER

OPTOMETRIST At Georgetown office over Telephone office second Wednesday afternoon of each month, Phone 67W. 3 Main St., Brampton PHONE 500

HOME ECONOMIST

simmering stock pot. The flavour- for this advertisement? ful brew is a combination of meat It has appeared in the Press dash of seasoning.

stirred into white sauce and it is the Police Committee! have no stock.

OYSTER CHOWDER

Strain broth. Chop oysters fine. Country and that a Magistate sits Add 14 cup chopped, crisp cooked bacon, 1 tablespoon chopped celery, teaspoon Worcestershire sauce, " teaspoons lemon juice, 2 tea- of apples and onions to be used spoons salt and some pepper. Com- together in a casserole dish to bine with oyster liquor. Make a serve with meat. paste with 2 tablespoons flour and Answer: 2 tablespoons butter or margarine. Add the soup gradually. Blend carefully and cook gently just until thickened. Makes 5 cups.

POTATO SOUP

Use 4 left-over baked potatoes. . Cut in half and quickly scrape out all the mealy potato into a kettle. Mash potatoes coarsely with a fork. Add 3 cups rich homemade chick- Hes and the onions, then arrange on soup heated with 1 cm cream, in alternate layers in a greased (Season with salt and pepper and taking dish, sprinkling each layer i pour into hor soup tureen. A with flour and dired bacon. Add the sprinkling of chives and crumbled sugar and salt to the hot water. terisp bacon on top adds much to stir until dissolved and pour over the flavour and appearance of this the mixture in the baking dish, aleasy-to-make but very good soup lowing it to penetrate to the bot-Makes 1 . quarts.

CANADIAN PEA SOUP

Wash and soak overnight I pound goose, duck, sausage, or cold sliced dried yellow whole or split peas. Drain them next morning and place in soup kettle with 's pound salt pork, I tablespoon salt, 21, quarts water, is teaspoon pepper, I tableapoon parsley, 12 teaspoon savory er 12 bay leaf, crushed, and 3 onions, chopped fine. Simmer gently; for about 3 hours until the peas; are soft and mushy. Season to taste and serve with crisp croutons. Makes 2 quarts. If you'd like to try a different seasoning for pea soup, use 's teaspoon nutmeg instead of the savory or bay leaf. A crushed clove of garlie may be added with the orion.

POT POURRI FISH SOUP

Wash and cut " pound fish fitlets into small pieces. Add 24 cups boiling water, 2 teaspoons salt, 1 teaspoon pepper, 1 bay leaf, crushed, 4 cloves, 2 onions, minced fine, 2 cups canned tomatoes (the solid portion broken up with a fork), a pinch of thyme, a pinch of marjoram. Cover and simmer 's hour. Then add a 6ounce can lobster, or a 8-ounce can shrimp, veined. Heat together, but do not boil. Taste and re-season, if necessary. Serve in 'deep bowls. Makes 7 cups.

THE QUESTION BOX

Mrs. T. C. asks for the following recipe:

CHICKEN CHOW MEIN

- 1 cup sliced celery
- 1 cup sliced onlon 1 tablespoon fat
- 1 cup sliced Chinese cabbage 1 can Chinese rice
- 1 . tablespoon margarine I package shoe string potatoes
- or chow mein noodles 1 gup chicken broth or water
- 1 boyril cube salt and pepper
- 14 lb. mushrooms (fresh or canned)
- I cup left-over chicken

12 tablespoon cornstarch. Cook celery and onion in fat for minutes. Add Chinese cabbage and cook 2 minutes longer. Add rice and chicken. Make a paste of cornstarch and a little broth, then add paste and broth, boyril cube, and seasoninger Top with mushrooms which have been sautéed in margarine. Serve over noodles or

shoe string potatoes. Mrs. G. M. aaks: Can you store or can kale in the same way as

ppinach? Answer: Yes, although if the vegetable has been giving all summer it may have a strong flavour at this time of year. Use only small, tender leaves ...

and the companies of the second secon

In the Mail Bag

Georgetown, Ontario November 7th, 1949

The Editor: The Georgetown Herald:

Dear Sir: town Police Committee.

can prepare a "smooth" dessgrt, Davidson's name was highly im- fore in the Course of Justice. such as rice pudding, custard, enp- proper from the legal aspect and ELECTORS OF GEORGETOWN, ple dumpling or upside down cake. was in the very worst possible taste? DO YOUR STUFF ON DECEMBER The best homemade soup is al- Also, will the Police Committee FIRST!! ways the product of an overnight kindly inform us as to who paid

(beef shank) . left-over that the Police Committee is 'angravy, vegetables and herbs. The royed' that a certain parking sumstock is strained then the soup mons was dismissed. What prequickly prepared by adding fresh sumptuous impertinence What right vegetables (grated or cubed), cook- have they to their 'annoyance' ed ment or chicken and the final and just what do they imagine

best to use the same method in all Illustrative of the whole attitude Cook, Loretta Culbert, Helen Kencream soups. Quickly prepared displayed by the Police Committee nard, Beverley Davis and Toni soup may be a combination of can- is the satement' attributed to Cr. Lec. ned soups or canned broth, if you Davidson to the effect that he 'complains' that the police have not "had the backing of the Magistrate." So what, Cr. Davidson? Simmer 2 dozen small oysters in You seem to have overlooked the 4 cups hot water. Remove scum. fact that Canada is still a Free

APPLE AND ONION SCALLOP

- 1 pound of apples
- flour (about '2 cup) 12 teaspoon salt
- 1 pound of onions
- 2 tablespoons sugar 12 cup hot water

4 slices bacon (diced) Peel, and cut in slices the aptom of the dish. Cover and bake in an electric oven, 350 degrees for 145 minutes. Especially good with

police," nor to please the Town of Georgetown Council Police Com- BY HEALTH UNIT

mittee. What exactly do you want, Cr. Davidson; the kind of order for which we have just fought a war to smash? Let us have your an-

to know where we stand. No, Gentlemen of the George-I refer to the thouble occurring town Police Committee, the bulk pital, Miss Shields has for the past last week involving an Acton rest- of businessmen here are getting dent, the police and the George- very tired of your antics and your continuous harrassing of the police der of Nurses. She will fill he Hello Homemakers! A bowl of In the first place, it is not in- to stick parking tickets on the cars fragrant soup is a meal in itself- tended to discuss the rights and of bona fide shoppers and business. the kind of a meal you need on a wrongs of the case so far as the people. And when it comes to the brisk day. Lots of crackers and action of the police and the alleged present implication that you would prior to her marriage this fall. cheese beside, the soup tureen are offender are concerned but is there like everything nicely "sown up" the best table companions. With a any doubt that the 'advertisoment in the Police Court it seems to us highly seasoned main course you appearing in the Hierard" over Cr. very close to an attempt to inter-

Yours very truly,

Hallowe'en night, Virginia that they are trying to put over Barber celebrated her ninth birth-Creamed soups may be prepared on us? If a summons was adjudged day with a party at her home on with a milk sauce base. The fa- to be improperly brought, why Normandy Boulevard. Her guests vourite, cream of tomato, will new should it not be dismissed included Paulene Watson, Carole ver curdle when the tomato is WITHOUT the kind permission of Greensward, Agnes Nelson, Myra Breen, Barbara June Allen, Myrna

BIRTHDAY PARTY

to dispense Justice; not to "back the NEW NURSE HIRED

Miss Helen Shields of Oakville has been hired by Halton Health Unit on a temporary basis for the swer, please, and quickly, we want next few months and will be in this district as a health nurse. " A graduate of Toronto Western Hostwo and a half years been employed in Toronto with the Victorian Orvacancy caused by the resignation of the former health nurse, Miss Ellen Weedmark, who resigned

BINGO

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