

**O.H.A. Intermediate 'A'**  
**Hockey Play-off**  
 FRIDAY, MARCH 17th  
**COLLINGWOOD**  
 at  
**MILTON**  
 Game starts at 8:45 p.m.  
 Special train to Collingwood for the Monday, March 20th game.  
 For reservations phone 502, Milton Arena.

THE DATE IS SET  
**Friday, April 14th**  
 GEORGETOWN SKATING CLUB  
**ICE REVUE**  
 GRC promises a wonderful evening — Your own local skaters, plus visiting stars.

**HOCKEY!**  
**HOCKEY!**  
**HOCKEY!**

**Industrial Playoffs**  
 MONDAY, MARCH 20  
 7 p.m. — Juvenile Finals  
 8 p.m. — Businessmen - Smith and Stone  
 9:30 p.m. — Norval - Provincial

**FAMILY NIGHT SPECIAL**  
 Children free if accompanied by one of their parents  
 ADULTS: 25c CHILDREN: 15c (unaccompanied)

**Labatt's**  
 BREWERS SINCE 1832

Space contributed in the service of the community by John Labatt Limited

**BOY SCOUT NEWS**

The Blue Six under Sixer Danny Martin gained the highest score at Friday's Pack Meeting of 'B' Pack.

"B" Pack is sorry to lose Baloo Don Hutchinson who is studying in Toronto.

The Boy Scouts are to meet with the CGIT on Wednesday evening for a St. Patrick's Party — games, lunch, fun.

The Leaping Wolves are progressing toward the completion of their first Star work. Some are well on their way to second star completion.

The Boy Scouts were hosts to the Leaping Wolves on Wednesday evening. Tenderfoot badges were presented to Scouts who had completed their Tenderfoot work some weeks ago but who did not receive their badges at the time of investiture. Cubs Francis Hulme, Jack Livingstone, and George Gibbs received their First Stars. Games, cakes and cookies brought the evening to a happy ending.

The Ladies Auxiliary of the 1st Georgetown Group meets on Monday evening in St. John's Sunday School room.

Chairman Garfield McGillivray called a meeting of the finance committee of council on Monday to iron out budget items in preparation for the special meeting next week to set the 1950 tax rate.

Those who fondly remember "Snow White" will be anxious to see Walt Disney's "Cinderella" which is playing at city theatres now.

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**FREE ESTIMATES**



Hello Homemakers! As usual, March winds are galloping. These are days when meals should be of the hearty type and during the Lenten period there seems to be a good market for fish. You can order sufficient variety and make interesting variations to serve fish often without monotony.

By the way, we think it's a matter of how you answer as well as what you say when asked, "What's for supper?" You may say, "Good tasty chowder or Sweet and Savory Sauce on Pickle or Jellied Tuna Salad or French Fried Haddock." We suggest you never reply to above question, with one word, "Fish," especially with your nose turned up.

**CRUMBLE CHOWDER**

2 lbs. cod or haddock  
 1 lb. salt pork  
 1 cup fish stock  
 1 small onion  
 4 medium potatoes  
 1 bay leaf  
 2 cups milk, scalded  
 1 cup hot water  
 Salt and pepper  
 Crumbled soda crackers

Free fish from skin and bones and cut into pieces. Cover skin and bones with cold water and simmer 20 minutes to make fish stock. Discard skin and bones. Fry salt pork, add minced onion and brown. Add potatoes, fish, fish stock, bay leaf and boiling water. Simmer covered for 15 minutes or until fish is cooked. Remove bay leaf. Add hot milk, salt and pepper. Serve piping hot over crackers.

**FROZEN TUNA SALAD**

1 cup tuna, flaked  
 1 can condensed tomato soup  
 1 tsp. lemon juice  
 1 tsp. cayenne  
 1 cup minced pickle  
 4 eggs, hard cooked  
 4 tps. salad dressing

Mix lightly the tuna fish, soup, lemon juice and seasonings. Pour into moulds or greased custard cups and cover with foil. Set in freezing compartment of refrigerator until firm. Turn out and serve with hard cooked eggs sliced and topped with salad dressing.

**STEAMED FISH WITH SWEET-SOUR SAUCE**

Wipe fish and cut into servings. Season with salt and pepper. Place fish, along with 2 or 3 bay leaves, a dash of vinegar and a carrot, in a piece of aluminum foil or piece of cheesecloth. Place on metal for jar rings in bottom of saucepan. Add boiling water and simmer, covered. Allow 10 minutes per pound after boiling point is reached. Serve with Sweet 'n Sour Sauce. Make a paste of 2 tps. cornstarch and 1/2 cup cold water. In top part of double boiler, over boiling water, heat 1/2 cup brown sugar and 1/4 cup vinegar. Slowly add cornstarch mixture stirring as sauce thickens. Cook covered until there is no longer any starchy taste and sauce is clear about 10 minutes.

**FRENCH FRIED FISH**

Purchase Whitefish, fillets of Halibut, Smelts or Flounder for deep fat frying.

Clean, wipe as dry as possible with paper towelling. Sprinkle with salt. Dip in flour, then beaten egg and crumbs. Fry in deep fat at 370 degrees or fat that browns a cube of bread in 40 seconds. Drain (after 5 to 7 minutes cooking) on absorbing paper.

**TAKE A TIP**

1. After handling raw fish, rub hands with salt and rinse to remove fish odour.  
 2. Dishes which have held fish will be sweet again if soaked in water to which has been added 1 tsp. mustard. Wash well.  
 3. Cook fish in cookery parchment or aluminum foil to prevent cooking odours.  
 4. Allow 2 cups dry crumbs for stuffing four pound fish.  
 5. Allow 15 minutes per pound for baking stuffed fish in electric oven of 400 degrees.

Hello Homemakers! One story holds that Sir John Hawkins introduced the potato into Ireland and another that Sir Walter Raleigh first grew it there in 1585. In any case it seems that the white man took the potato home to Ireland from South America. Our modern varieties are evidently much more productive and far more superior to this less cultured potato. It was not until after a blight epidemic in 1847 that much thought was given to improving the "potatoes" as they were called. Today the best varieties grown in Ontario are Katahdin, Sebago and Irish Cobbler — renowned for production as well as ideal for cooking.

Potatoes are one of our most economical nutritious foods. Recently an ecologist stated that for centres, one can buy 3 1/2 lbs. of potatoes an average hour's work in urban areas. Back in 1818, the hourly wages of the working man in Canada would buy only 18 lbs. of potatoes! Like all vegetables, potatoes should be peeled thin, or just scrubbed with a fine peeler around them for boiling. Baked potatoes should be on the menu at least three times every week if you realize the value of the nutrient stored under the skin. Cook only until tender, whether boiled, scalloped or baked. As a guide you may check the quantities you cook according to this table:

Boiled Potatoes—25 to 30 minutes.  
 Scalloped Potatoes—1 hour at 350 degrees.  
 Baked Potatoes—1 1/2 hours at 350 degrees.

**TAKE A TIP**

1. Do not peel potatoes in the morning and leave them in water because the starch containing nutrients soaks out.  
 2. Do not cook potatoes too long prior to meal hour as they will lose the vitamin value.  
 3. Do not home-fry leftover potatoes unless in an emergency. Heat leftovers in cream sauce, beef gravy, can of soup or brown in oven with dripping.  
 4. Potatoes, our most favoured vegetable, may be served in such a variety of ways to encourage eating this valuable budget food that it is wise to review the serving of a boiled potato: Diced, Whole Ringed, Riced, Cubed with vegetable cutter, Mashed, Whipped (with milk added), Creamed or Sliced.

**PADDY POTATOES**

2 cups mashed potatoes  
 1 tsp. salt  
 1/4 tsp. pepper  
 1 tsp. Worcestershire sauce  
 1 tsp. caraway seed  
 1/4 cup cream  
 4 tps. grated cheese  
 1 egg, slightly beaten

Season mashed potatoes, mix in cheese and cream. When well mixed, drop on greased baking sheet. Brush tops with beaten egg. Bake for 10 to 15 minutes in 450 degrees electric oven.

**GREEN APPLE HONEY SALAD**

4 Greening apples  
 4 baker potatoes  
 1 grated carrot  
 1 tsp. salt  
 Honey salad dressing

Core apples and dice (with skin on). Dice potatoes. Put apple, potatoes, carrot in bowl and toss with honey dressing and salad.

**HONEY SALAD DRESSING**

Heat 2 cups cereal cream in double boiler. When hot, add 1 cup honey, then 1 cup vinegar. Meanwhile beat 2 eggs and mix in 1 tsp. flour and 1/2 tsp. salt, then stir in the hot liquid thoroughly. Return mix to double boiler and cook until clear. Cool before using; it thickens as it cools.

**THE QUESTION BOX**

Mr. T. P. asks for following recipe:  
**IRISH STEW WITH DUMPLINGS**

3 lbs. lamb, cut in pieces  
 1 cup carrots, in 1/2 inch slices  
 1 cup turnip in 1/2 inch slices  
 1 onion, sliced  
 4 cups potatoes, in 1 inch cubes  
 1/4 cup flour  
 Salt and pepper

**Dumplings**  
 Put meat in kettle, cover with boiling water, and cook slowly 2 hours or until tender. After cooking 1 hour add carrot, turnip, and onion. Half an hour before serving add potatoes. Thicken with flour, mixed with 1/4 cup cold water. Season with salt and pepper. Serve with dumplings. Serves 8 generously.

Mrs. J. G. asks for casserole dish made with creamed mushrooms and potatoes:

**SCALLOPED POTATOES SUPREME**

1 can mushroom soup  
 2 3/4 cups milk  
 6 peeled, sliced potatoes  
 1 peeled, chopped onion  
 1/4 cup minced parsley or green pepper

Put layer of potato in bottom of greased casserole and add one-third of onion and parsley and wash of salt and pepper. Repeat two more layers. Mix soup and milk and pour into casserole. Dot the top with butter and bake in electric oven at 350 degs. for 1 1/2 hours.

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SLIPS	\$3.00	2.45
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