

**CHURCH NEWS**

**St. George's Church**  
Archdeacon W. G. O. Thompson,  
Rector  
Next Sunday after Trinity and St.  
Bartholomew Day:



Holy Communion 8 a.m.; Sunday  
School 10 a.m. Matins, 11 a.m. Even-  
song, 7.00 p.m.

**St. Alban's Church, Glen Williams**  
Next Sunday after Trinity and St.  
Bartholomew Day:  
Holy Communion — 9.30 a.m.  
Sunday School — 10.30 a.m.

**Baptist Church**  
Rev. Chas. H. Gower, Minister  
Mrs. R. H. Wright, organist  
10 a.m. — Lessons from Abraham  
and Lot.  
11 a.m. — Sunday School  
7 p.m. — The Light of Life  
8 p.m. Wednesday — Prayer  
Meeting and Bible Study.

**St. John's United Church**  
Rev. John M. Smith, Minister  
Mr. Norman Laird, Director of  
Music  
Sunday School — 10 a.m.  
Morning Worship — 11 a.m.  
Evening Worship — 7 p.m.  
The Sacrament of the Lord's  
Supper at both services.  
Preparatory Service, Friday June  
9th, 8 p.m.

**Ballauffad Charge  
of the United Church**  
Mr. William A. Gibb, Minister  
Ballauffad  
10 a.m.—Sunday School  
11 a.m.—Public Worship  
Church Hill  
1.30 p.m.—Public Worship  
Melville.  
3 p.m.—Sunday School  
3 p.m.—Public Worship.

**Holy Cross R.C. Church**  
Rev. Fr. V. J. Morgan  
2nd and 4th Sundays:  
Mass at 9 a.m.  
1st, 3rd and 5th Sundays:  
Mass at 11 a.m.

**Norval, Hornby & Stewarttown**  
Rev. J. E. Maxwell, B.A., L.Th.  
St. Paul's, Norval  
7.30 p.m.—Evensong  
(Except 1st Sunday in month  
Holy Communion 11 a.m.)  
St. Stephen's, Hornby  
11 a.m.—Morning Prayer  
(Except 1st Sunday in month,  
Evensong at 3 p.m.)  
St. John's, Stewarttown  
3.00 p.m.—Evensong  
(Except 1st Sunday in month  
Evensong — at 7.30 p.m.)



**RECORD BREAKER:** The newly  
reconditioned flagship of the Cana-  
dian Pacific's Atlantic fleet, the  
26,000 Empress of Scotland is pic-  
tured above as she passed Father  
Point on the St. Lawrence River  
just 120 hours and 36 minutes out  
of Greenock, Scotland, to establish  
a trans-Atlantic record between  
those two points on her post-war  
maiden voyage completed last  
week. Plying between Liverpool,

Greenock, and Quebec City, the  
three-funneled speedster carried on  
her first voyage the All-England  
Football Team (lower left), which  
included among its ranks such stel-  
lar performers as Stan Matthews,  
Britain's "Mr. Football." The team,  
on a tour of Canada and the U.S.,  
will play in Montreal, Toronto, Win-  
nipeg, Calgary, Regina, Vancouver,  
Victoria and Detroit. Lower right  
inset shows the skipper of "Scot-

land", Captain E. A. Shergold,  
who was largely responsible for the  
record passage. The "Scotland"  
was known in pre-war days as the  
Empress of Japan, largest and fast-  
est passenger vessel on the Pacific  
Ocean, and just two years ago she  
ended a protracted war service of  
eight and a half years, during  
which time she steamed over 712,000  
miles, the greatest mileage total of  
any troopship.

**Knox and Limehouse  
Presbyterian Churches**  
Rev. Alex J. Calder, B.A.  
Knox Church  
10 a.m.—Sunday School  
11 a.m.—Public Worship  
Limehouse  
1.30 p.m.—Sunday School  
2.30 p.m.—Public Worship

**WILL ADDRESS OTTAWA  
POULTRY ASSOCIATION**

Corey Herrington, editor of Feather  
Fancier, monthly poultry paper,  
who lives at Stewarttown  
leaves with his wife for Ottawa to-  
morrow morning where he will  
address a meeting of the Greater  
Ottawa Poultry & Pet Stock Associa-  
tion. Mr. Herrington is a well-  
known show judge as well as being  
a breeder of prize fancy poultry.



Hello Homemakers! When one  
becomes interested in frozen food  
equipment for the home, many  
questions as to type, size and use-  
fulness of equipment come to mind.  
If there is a freezing locker plant  
in the district, you may not have  
any intention of buying a home  
freezer. The freezing unit will be  
your best buy when garden produce  
poultry and meats, are available  
where you live, or at wholesale  
prices. The home freezer is the  
type where produce is frozen and  
kept frozen in a constant tempera-  
ture of below 10 degs. If the coun-  
try home owner is interested in  
selling produce such as poultry,  
eggs and fruits, then a zero cabinet  
or a space rented in the chilling  
room of a locker plant is advisable.  
The decision whether a home  
freezer will be of value or not de-  
pends on how much produce can  
be grown at home or purchased at  
wholesale prices and whether you  
can keep that freezer filled to ca-  
pacity for practically the year round.  
The operation is not much more  
than 2 kilowatt hours a day if the  
home freezer is kept filled. Def-  
rosting should only be necessary  
once every 8 or 12 months. At this  
time the method is simply to dis-  
connect the cabinet at the conven-  
ience outlet and remove packages  
to a well-padded box, then scrape  
the frost with a dull tool such as  
a wooden ruler.

**TO PREPARE FRUITS FOR  
FREEZING**

1. Fruits are prepared in the  
same manner as for the table or for  
other use — sort, wash and drain.
2. Precautions are:  
(a) Select varieties, recommend  
ed by your local agricultural advi-  
sor.
- (b) Use only firm, well ripened  
fruit.
- (c) Wash quickly with as little  
handling as possible (clean fruits  
— raspberries and strawberries —  
do not have to be washed).
- (d) Drain fruits on a clean tea  
towel or cheesecloth, pack into  
cartons, allowing one inch of head  
space at the top.
- (e) Fill cartons with a thin, cool  
syrup to cover the fruit.
- (f) Seal, using melted paraffin  
or heat-seal method.

If packages are to be taken to a  
locker plant, we suggest that you  
place each package (as it is filled)  
in your electric refrigerator until  
all cartons are filled and ready.

3. Such fruits as black and red  
raspberries, blackberries and straw-  
berries will freeze and keep their  
colour without addition of sugar  
or water although the appearance  
is better with a syrup for fruit to  
be served as preserves.
4. Blanching of peaches and simi-  
lar fruit is necessary to remove  
skin. It is advisable when pack-  
aging peaches and pears to use 1

sp. citric acid in the syrup to pre-  
vent discoloration.

5. Strawberries hold their shape  
and do not float in syrup if they  
are left to soak in syrup overnight  
before packaging — the same holds  
true in canning strawberries.
6. Fruit juice, raw or cooked,  
keeps frozen in quart or pint jars  
providing one inch of head space  
is left before placing on the rubber  
band, glass top and screw band.
7. Vegetables may be frozen on  
the same day as fruits and placed  
in the same size cartons.

**THE QUESTION BOX**

Mrs. A. H. asks: How can we  
cook beets in a pressure cooker to  
keep them a good red colour.

Answer—To cook beets in a pres-  
sure saucepan, wash thoroughly,  
leaving all but one inch of tops  
and the roots on. Place beets on  
rack with 1/2 inch water in the  
pressure saucepan. Adjust cover to  
allow steam to flow out the  
vent to release all air, then place  
on indicator and cook for 10 mins.  
at 10 lbs. pressure. It is necessary  
that the saucepan be cooled immedi-  
ately by placing in the sink or in  
a pan of water filled to one-half  
its depth. Remove the cover as soon  
as the pressure is normal and skin  
beets. Season with salt before serv-  
ing to maintain deep red colour.

Miss S. R. asks: How to prevent a  
fresh fruit pie from boiling over?

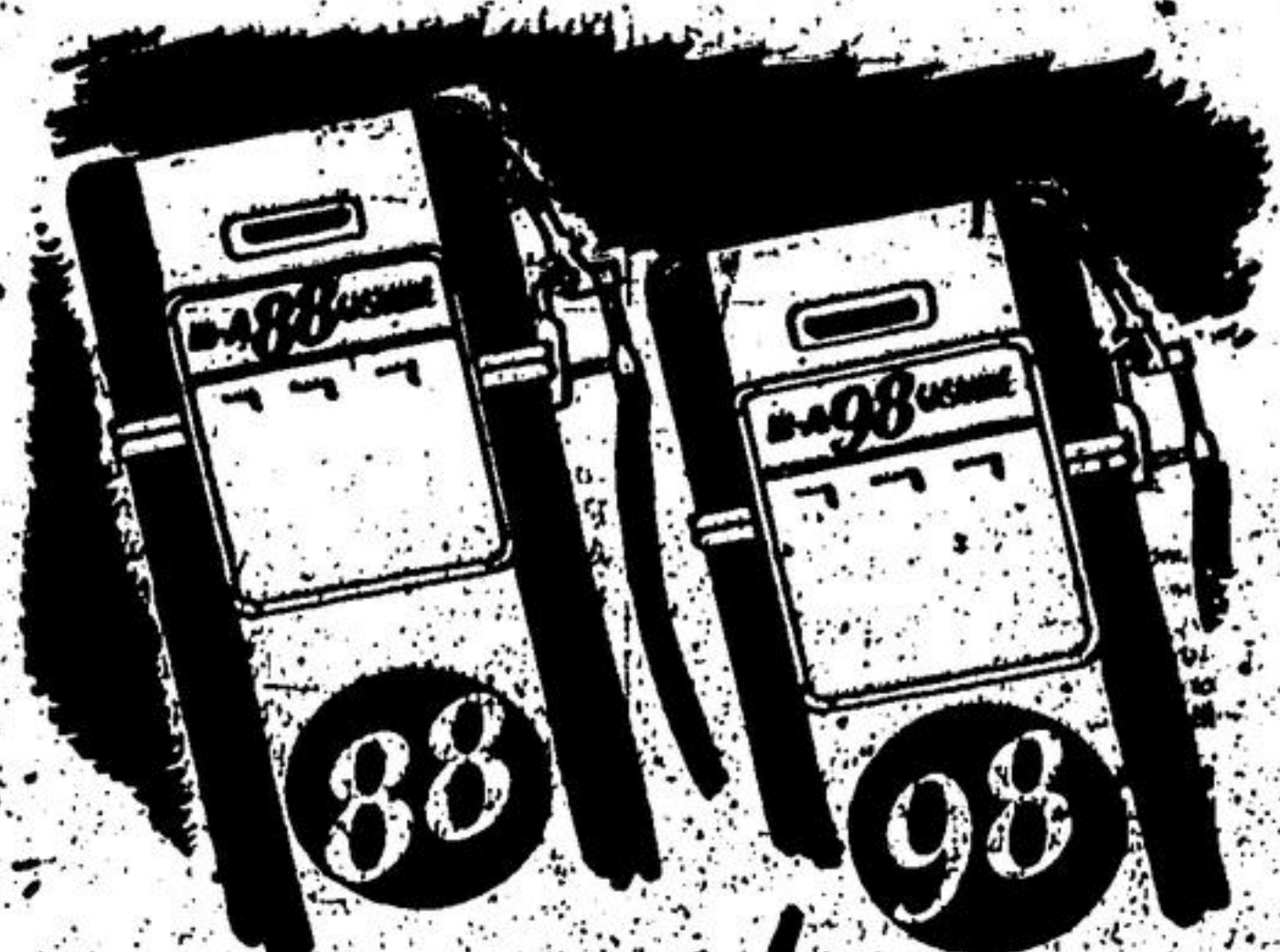
Answer—Allow 3 cups of fruit  
for a 7 inch pie and blend together  
with 2-3rd cups sugar, 4 tbsps.  
flour, 2 tps. tapioca, and 1 1/2 tbsps.  
lemon juice. Wrap a piece of wet  
parchment paper along the edge  
of the filled pie plate and place pie  
in a preheated oven of 450 degs.  
for 10 mins. then reduce the heat  
to 350 degs. for about 30 mins. To  
reduce the heat we simply move  
the indicator on an electric oven  
to 350 and let the temperature fall  
gradually.

**SOCCEK FANS PLAN  
TO SEE MANCHESTER**

Some of the local soccer fans  
are planning to attend the game at  
Exhibition Park, Toronto, next  
Wednesday when Manchester plays  
an All-Star team from other Eng-  
lish centres. Among those we hear  
are going are J. L. Lambert, Jack  
Evans and C. S. Tim Stacey.

— Try a Classified ad in the Her-  
ald. You will like the results. —  
Phone No. 8.

**VALLEYVIEW CABINS**  
3 miles north of Huronville.  
No. 11 Highway  
Mr. & Mrs. Pete Hunter  
ARE YOUR HOSTS



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THE NEW B-A  
88 and 98 GASOLINES**

Yes sir, right now, today! The new B-A 88 and 98  
gasolines are on sale.  
Drive in and fill up with new B-A 88 or 98  
gasoline. Get new power. Smooth performance.  
Ping-free acceleration.  
And the new gasolines give you extra protection  
against battery strain, gum and carbon troubles.  
Extra money-saving mileage. Extra reliable  
motoring. So buy a trial tank-  
ful of new B-A 88 or 98 gaso-  
line. It's here, now!



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OUR CHOCOLATE DAIRY DRINK!  
How about the driver leaving you a quart today.  
**GEORGETOWN DAIRY**  
QUALITY DAIRY PRODUCTS  
Milk — Skim Milk — Buttermilk  
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**\$339.50**  
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