

CLOSED
for vacation
THE WEEK OF JULY 31st

in order to give our staff a well-earned rest.

WE WILL BE OPEN FOR BUSINESS AGAIN ON TUESDAY, AUGUST 8th

Barrager's Cleaners

Welesyan Street Phone 233W

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Take it easy!

That's just what you need—a restful change from the stress and strain of everyday affairs. And that's just what you'll find in Ontario's happy holiday land.

ROUND TRIP—BY BUS

| | |
|-------------|----------|
| NORTH BAY | \$ 13.00 |
| OWEN SOUND | 7.85 |
| PENETANG | 6.50 |
| GRAVENHURST | 7.15 |

(subject to change)

ROSE BAR RESTAURANT

Pickett-Diggins Wedding In Cooksville United Church

On Saturday, July 22, in First United Church, Port Credit, Renée Diggins, only daughter of Mr. and Mrs. Victor Diggins of Port Credit, formerly of Georgetown, was married to Robert John Pickett, only son of Mr. and Mrs. R. M. Pickett, Rev. A. E. Owen officiated at the double rite ceremony. Mrs. K. Partridge was soloist, singing "The Lord's Prayer" and "Because", accompanied at the organ by Mr. William Powell.

The bride, given in marriage by her father, wore a full-length gown of white organza over taffeta. The fitted bodice, buttoned down the front with tiny seed pearls sewed into a bouffant skirt. She wore a finger tip veil with pleated head-dress and carried a white Bible with white streamers and pink and white roses.

The maid of honour, Margaret Woods, and bridesmaids, Iris Pickett and Marie Wheeler were gowned alike in turquoise nylon taffeta with halos of pink carnations and carried cascades of pink carnations. Arthur Grice was groomsmen and the ushers were Dr. Richard Simpson, New Toronto, and William Pickett, Huttonville.

At a reception at Crofton Villa, the bride's mother received in a lavender lace dress with navy accessories and a corsage of Tallisman roses. The groom's mother wore a blue lace dress with navy accessories and a corsage of red roses.

For a wedding trip to Lake Rosseau the bride chose a cocoa brown linen suit with natural coloured accessories and a corsage of tea roses. They will reside in an apartment at the home of the bride's parents.

FOUR HUNDRED ATTEND SMITH & STONE PICNIC

With an attendance of 400 adults and children, the annual picnic of employees of Smith & Stone, Ltd., was held recently at Stanley Park, Erin. Features of the day included a ball game won by Stapleton's Sandpipers from McMenemy's Muncle men 11-5 and a horseshoe tournament in which Bill Collier and Joe Stamp were high men. A dart tournament was scheduled but had to be called off as there was not enough time available.

Helen Chaplin located the mystery person by identifying Thomas Niven. A wheelbarrow race for mixed couples was won by Mrs. Vern Kirby and Doug Sargent with Mrs. R. Lockhurst and George Taylor second and Mrs. J. Harrison and Elmer Fendley third. Mrs. Bert Smith won the pass-the-parcel contest for ladies.

Race winners included: Girls, 6-8, Carolyn Reeve, Marilyn Elliot, Sharrin Harley; Boys, 6-8 Norm Lockhurst, David Parmeter, Ed Wiley; Girls 9-11, Charlene Day, Barbara Lusty, Arlene Hill; Boys 9-11, Danny Martin, Bruce Denham, John Hulme; Girls 12-14, Gretchen Bradley, Evelyn Harris, Helen Chaplin; Boys, 12-14, John Doherty, Lyn MacNeale, Francis Hulme.

STEWARTTOWN

Colin Blizzard Purchases Home of Late Miss Lamb

We extend a welcome to our village to Mr. and Mrs. Colin Blizzard who have moved into their home, formerly owned by Miss Lamb. Mr. and Mrs. Blizzard have been house hunting for a long time and we are glad they found one here.

Mr. C. Fiske, lay reader of Clarkson, was in charge of the service at St. John's Church Sunday evening. Sunday School was held in the afternoon. There will be no Sunday School for the month of August. Service will be at 7:30 p.m. when Rev. Robert Coupland, of Upper La Havre, N.S., will have charge of the service.

Visitors with Mr. and Mrs. W. Hulls are Mrs. F. Cash and children of Toronto.

With Mr and Mrs. C. Smith were Mr. and Mrs. Roy Smith and family of Allandale. Gail will stay for the week.

Ruby Tennant, Anne Humphreys, Edward Humphreys and Susan Cannon attended the Stay-At-Home Camp in Georgetown for the last two weeks. They enjoyed camp—learning to do useful things and going to interesting places. We extend our appreciation, and thanks to the leaders and assistants of this very worthwhile project.

Mrs. Gray and three children of Toronto were visitors last week with Mrs. Dickenson.

Mrs. M. Bally spent a couple of days with Mr. and Mrs. P. R. Bally in Toronto.

An information bureau has been opened by the Canadian National Exhibition at 102 Bay Street in downtown Toronto. A complete hotel and guest home directory is maintained and a wide variety of services made available to visitors. Service is free.



Hello Home-makers; Pressure canners and large pressure sauce-pans offer a great incentive to can low-acid foods most safely and well. Low acid vegetables are peas, beans, corn, spinach and beets. Canning can now be done with a saving of time and fuel compared to the water bath or open-kettle method. Since it is necessary to destroy certain bacteria without affecting food value and attractiveness, this can only be accomplished safely in a steam pressure canner which reaches a temperature far above the boiling point of water, that is, 212 degrees. At 10 pounds pressure, the temperature in the cooker reaches 240 degrees.

The saving in time is only concerned with the amount of fuel in that it does not take long to watch but the "cooling off" period is almost one hour. Never try to hasten cooling of any canner by putting kettle in cold water or by wrapping cold, wet towels around it since this draws liquid from jars.

HOW TO CAN

1. Prepare jars. Examine jars for nicks, chips and cracks. Scrub perfect jars and lids with hot soapy water. Rinse in clean hot water and keep hot until ready to be filled.

2. Prepare food. Work with only enough food for one canner at a time. Wash and sort, discard any imperfect product. Prepare each vegetable according to directions given on the chart for processing vegetables in a canner.

3. Precook vegetables. Put vegetables in kettle and cover with water. Cook for number of minutes designated on chart, then pack into hot jars.

4. Filling and sealing jars: Leave one inch of head space for starchy vegetables—peas, beans, corn, etc., and half inch for other vegetables. Use the blanching water to fill jars to the brim. Add 1 tsp. salt for quart and half tsp. salt for pints. Remove air bubbles by running a knife up and down several times. Wipe off sealing surface of jars with a knife dipped into boiling water. Adjust the lids of jars according to directions given with each type of jar.

5. Cooking the vegetables: place jars on the rack in cooker so they do not touch and pour in water to a depth of 1 inch... or 2 inches if old model cooker. Adjust cover and keep petcock open until steam has been coming out in a steady stream for 7 minutes so that all the air is exhausted. Adjust petcock to closed position and let pressure begin to rise then turn electric element to Low and you may find that pressure rises to 10 and remains steady. Count time when desired pressure is reached and keep an eye on the clock or set The Minute Minder. Canning at high temperatures will make a lot of difference so do keep track of the time.

6. Cooling the canner. When processing time is up, turn off heat and remove canner from range. Be sure to wait until gauge registers zero before you open petcock. Take off the cover, tipping the far side open first to let steam escape. Allow jars to stand until all bubbling in them ceases. Then lift them out and complete the seal of zinc and spring tops.

7. Care of processed jars. Leave jars upright and keep out of drafts. To test jars for leaks, gently tip a cooled jar (except those with self-sealing lids) and see if there are any moisture drops. To test jars with metal discs (self-seal lids) tap centre of lids with a spoon. The sound should be clear and ringing. If sound is dull, you should open jar, heat contents to boiling, and can in a sterilized jar. Wipe jars clean and label, stating contents and date. Store in a cool, dry, dark place.

Table for Processing at 10 lbs. pressure

- Beans (limas), 45 mins., pints; 55 mins., quarts
- Beans (string), 30 mins., pints; 40 mins., quarts
- Beans (green Soy), 60 mins., pints; 70 mins., quarts
- Beets, 40 mins., pints; 45 mins., quarts
- Corn, 65 mins., pints; 75 mins., quarts
- Spinach, 95 mins., pints; 100 mins., quarts
- Peas (Green)—45 mins., pints
- Pumpkin—85 mins., pints
- Tomatoes (5 lbs. pres.) 8 mins., pints

THE QUESTION BOX

Mrs. S. O. asks the best method of canning tomatoes without a pressure canner?

Answer: Select firm, ripe tomatoes. Wash, Blanch by immersing 4 or 5 at one time in boiling water for about 1 minute. Plunge into

GARROLLS

CLARE'S PORK and BEANS

2 15-OZ. TINS 19c

LIBBY'S NEW PEAS 15-OZ. TIN 17c

NATURE'S BEST Tomatoes 2 15-OZ. TINS 27c

SWEET MIXED PICKLES 15-OZ. TINS 55c

YORK BOLOGNA 15-OZ. TIN 39c

AYLMER CATSUP 11-OZ. BTL 17c

FRY'S COCOA 29c 49c

Kel APPLE Juice 2 15-OZ. TINS 15c

Pink SALMON 15-OZ. TIN 23c 1-1/2 41c

AYLMER IRISH STEW 15-OZ. TIN 29c

RUBY Golden Corn 2 15-OZ. TINS 19c

Orange Juice 15-OZ. TIN 19c 1-1/2 43c

MEAT BALLS

BURN'S 15-OZ. TIN 45c

BRIGHT'S TOMATO JUICE 2 15-OZ. TINS 15c

HEINZ CEREALS PKG. 22c

HEINZ BABY FOOD 3 TINS 25c

LIBBY'S MILK 2 15-OZ. TINS 27c

AYLMER Apple Sauce 2 15-OZ. TINS 27c

BURFORD PEACHES

2 15-OZ. TINS 25c

ASSORTED FRESHIES PKG. 5c

Honey BUTTER PKG. 25c, 39c

Kkovah HEALTH SALTS TIN 29c

Lea & Perrin's Sauce BTL 35c

McLarens PUNCH BTL 19c

California, Val., 2AS's

ORANGES doz. 29c

California, 100's

GRAPEFRUIT 3 for 25c

No. 1 Cooking

ONIONS 3 for 17c

Fresh Green

CELERY HEARTS lge. bun. 15c

CABBAGE head 9c

CARROTS lge. bun. 5c

CARROTS, bulk lb. 5c

Fresh Green

ONIONS bun. 5c

New Ontario No. 1

POTATOES 5 lb. 17c

cold water and peel at once; place tomatoes in large kettle and simmer 3 to 5 minutes. Fill jars and add 1 teaspoon salt to each quart. Cover with the hot juice from simmering kettle. Process in electric oven at 275 degrees for 30 mins. or in hot water bath for 20 mins. Allow half inch space around each jar and remove from heat as soon as processing period has ended.

Mrs. T. J. asks: How to calculate canning period in electric oven with automatic control.

Answer: We suggest you preheat electric oven to 300 degrees. Arrange 4 jars on the broiling pan—(minus the rack.) Pull out the shelf (in second lowest position) of pre-

heated oven and place the broiling pan containing 4 jars on shelf. If you are processing 6 jars, then put the other two in position to allow circulation of heat; around each. Make placements quickly and close oven door to prevent excess loss of heat. Move temperature indicator to 275 and the oven should be about at that desired degree. It does not matter if the light comes on again during the processing period.

Mrs. C. S. asks: What to do if juices seep out of jar during oven processing?

Answer: If juices leak out of jar, test for air tight seal when the jar is cool. The space will not cause food spoilage if seal is good.