

UN Flag at Armed Forces Headquarters in Tokyo

**REDUCED FARES!**

TO THE  
CANADIAN  
NATIONAL  
EXHIBITION

GRAY COACH LINES

AUGUST 26th TO SEPTEMBER 9th (Except Sunday)  
DIRECT INTO THE GROUNDS

Reduced  
Return  
Fare \$1.85

Includes  
Exhibition  
Admission

For Children's rates see your Agent.  
LEAVE GEORGETOWN  
8.33 a.m.

LEAVE EXHIBITION  
10.30 p.m.

(Daylight Time)

Exhibition passengers travelling on regular buses will transfer at Toronto Bus Terminals to buses running into the Grounds.

TICKETS AND INFORMATION AT  
ROSE BAR RESTAURANT  
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Any way you look at it  
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IF YOU ARE WAITING FOR A TELEPHONE, or for a higher grade of service, you have our assurance that you will have it just as quickly as we can provide the need for it. Our continuing goal is to provide the best of service to all who want it, when and where they want it.

Even with recent rate increases, your telephone still costs so little; it remains one of the smallest items in your family budget.

And it gives you so much. In moments of urgent need, its convenience and speed may be beyond price. In terms of day-to-day usefulness,

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many people are within reach of your telephone today as there were ten years ago.

Telephone value has steadily increased.

Today, as always, your telephone is big value.

An "Inside Story" about Maple Syrup

Aluminum

plus to pancakes!

1. Aluminum means a lot to your breakfast! Your griddle-cakes taste better with good maple syrup. And the best syrup is made from sap that is collected in aluminum pails.

2. Maple sap must be well-protected to preserve its delicate flavour. Farmers using aluminum pails find this "food-friendly" metal preserves colour, taste and flavour perfectly.\*

3. Aluminum is used for tapping-poles, containers and evaporators, too. The increasing use of aluminum in the industry means higher-quality syrup for you.

Natural minerals in food and water occasionally discolour aluminum utensils. Natural acids in foods remove the deposit. In spinach leaves, the acid from tomatoes or rhubarb dissolves the deposit.

ALUMINUM COMPANY  
OF CANADA, LTD.

\* Certain farmers require Federal and Provincial aid to replace old-fashioned sap pails with aluminum pails. Modern aluminum equipment adds much to all production levels.

**THE MIXING BOWL**  
Anneliese BYRD  
HOME ECONOMIST

Hello Homemakers! In the old days, while tomatoes were still a delight among the hollyhocks and mignonette, ketchup was made of young English walnuts. About the middle of the 19th century, walnut ketchup had been almost completely supplanted by the spicy, pungent tomato ketchup. Now, the Americans have changed the spelling to catsup — same thing.

**FAVO/RITE CATSUP**

1 peck (8 qts.) tomatoes, cut  
8 medium-sized onions  
1½ Bay leaves

2 long red peppers

Skin and cut tomatoes into small pieces; dice onions; remove seeds from peppers and slice. Boil these ingredients until soft, then strain and add ½ cup brown sugar and a bag of spices containing 1 tbsp. of whole allspice, 1 tbsp. whole cloves, 1 tbsp. whole mace, 1 tbsp. celery seed, 1 tbsp. peppercorns and 2 inches stick cinnamon. Boil all ingredients quickly stirring constantly until reduced to ½ quantity. Add 2 cups vinegar and about 1 tbsp. salt. Boil another 10 minutes, then bottle in sterilized containers. Seal with sealing wax.

**CURRY SAUCE PICKLE**

12 large green cucumbers

6 large onions

3 sweet red peppers

¼ cup salt

12 large tomatoes

4 tbsps. curry powder

2 tbsps. celery seed

2 tbsps. brown sugar

2 cups vinegar

Peel and chop fine the cucumbers, onions and peppers. Sprinkle with salt and let stand 1 hour. Peel and stew 12 tomatoes and combine with salted vegetables. Add spices and vinegar and boil 30 mins. Pour into pickle bottles and seal with wax.

**BREAD AND BUTTER PICKLES**

12 (4-inch) cucumbers

2 seeded green peppers

12 peeled small onions

½ cup salt

slice cucumbers, peppers and onions very thin. Place in layers in crock with ice cubes and sprinkle with ½ cup salt. Cover with a weighted lid and leave 3 hours then drain.

Make a syrup of:

5 cups vinegar

5 cups sugar

1½ tbsps. turmeric

1½ tsp. ground cloves

2 tbsps. mustard seed

1 tsp. celery seed

12 drained vegetables and heat slowly without stirring to thoroughly scald them. Pour pickles into jars and seal.

**TAKE A TIP**

To avoid spoilage of canned tomatoes —

1. Process all canned tomatoes and tomato juice in a boiling water bath. Water should be deep enough to cover jars one inch.

2. Always wash tomatoes thoroughly in cold water before you scald them. A lump of soil may contain bacteria which will contaminate the whole batch in the peeling process.

3. Never try to salvage the firm part of a tomato that is partially blighted or spoiled. It is more thrifty to waste one tomato than to lose a whole batch.

4. Never use powdered spices if you want a bright catsup or chili sauce. The whole spices in measured quantities will prevent browning.

5. A double thickness of cheese-cloth makes a good bag for straining catsup or tomato juice.

6. Fresh dill should be thoroughly washed before addition to cucumbers. The flower head may be substituted for tender stalks and leaves if two heads instead of 6 stalks is used.

7. About 4 strips of red hot pepper or 1 tbsp. horseradish makes a difference to a bottle of dill pickles.

**THE SUGGESTION BOX**

Mrs. C. H. says:

(1) Quick way to remove corn husks is to place the ear on cutting board and slice off about half inch of stem end and also tassel end. Husks and silk will then strip off easily.

(2) To cut corn from cob readily, drive a nail through a small-board and place board on waxed paper. Stick stem end of cob on protruding point of nail. Hold knife at 45 degree angle and cut straight down the cob.

Mrs. J. L. asks:

To preserve the colour of peaches and pears, drop them immediately into brine as soon as peeled. Use 1 tbsp. salt to 1 gallon of cold water. Change the water after peeling 2 dozen if you are canning a quantity.

Mrs. P. N. asks:

(1) To prepare green rind from watermelon peel very thin and also trim off all the red flesh before the



General Douglas MacArthur (right), commander of the armed forces acting in behalf of the United Nations to restore the peace in Korea, shakes hands with the Chief of Staff of the United States Army, General J. Lawton Collins, after receiving the blue-and-white U.N. flag (center) which once flew over the headquarters of the U.N. Mediator in Palestine. The flag was sent to General MacArthur by U.N. Secretary-General Trygve Lie, who expressed hope that it would fly until peace is restored in Korea. General Lawton Collins brought it to Tokyo.

U.N. Radio Presents Atomic Broadcast



United Nations Radio documentary feature on atomic energy, entitled "Year of Decision," will be heard over many radio stations all over the world. The program features excerpts from U.N. meetings and includes statements on atomic armaments race and the future use of atomic energy by such authorities as Albert Einstein, whose voice is heard; David Lilienthal; J. Robert Oppenheimer; and Robert M. Hutchins. Movie actor John Garfield (left) and U.N. Radio personnel are shown here recording the program.

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**BE QUICK — PHONE DICK**  
**PHONE 310 - BARBER'S**

honey coloured part is soaked in sized malon. When rind is brine for the watermelon pickle. cooked to keep it firm.  
(2) Use 2 tbsps. alum for a good