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WEDNESDAY & THURSDAY

September 20 - 21

SPECIAL AGENT

Waterfront at Midnight

(DOUBLE FEATURE)

FRIDAY and SATURDAY

September 22 - 23

THE BIG CLOCK

Ray Milland, Maureen O'Sullivan

MONDAY and TUESDAY

September 25 and 26

"Mother Wore Tights"

Betty Grable, Dan Dailey (COLOUR)

WEDNESDAY & THURSDAY

September 27 and 28

"HOMICIDE"

"ONE LAST FLING"

(Double Feature)

CARTOON AND NEWS

FRIDAY and SATURDAY

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"MY GAL SAL"

Rita Hayworth, Victor Mature

FIRST SHOW AT DUSK

Two shows nightly, Rain or clear.

Adults 50c — Children FREE (under 12 yrs.)

Kids! Come early and enjoy the children's playground!



Hello Homemakers! We have been reluctant to discuss the meat problem for some months mainly because we could not cope with the situation ourselves. Whenever we tried to substitute liver, kidneys, heart or tripe for cutlets or steaks, these meat extras could not be purchased. Now such valuable pieces are available at comparatively low prices we suggest recipes that might tempt you to use them too.

**CREOLE KIDNEY STEW**

- 2 medium beef kidneys
- 1/4 cup flour
- 2 slices bacon
- 2 tbsps. dripping
- 1/2 cup chopped onions
- 1/2 cup chopped celery
- 6 chopped tomatoes
- 1 minced green pepper
- 1/4 tsp. curry powder

Scald and skin beef kidneys, then soak in salt water (1 tsp. to 1 qt. water) for about 2 1/2 hours. Split kidneys lengthwise and take out white centres and tubes. Then par-boil kidneys for 5 minutes in fresh boiling water. Drain and sprinkle with flour, then pan-fry slowly with the bacon dripping, onions and celery. Add remaining ingredients and cover the pan. Simmer for about 15 mins. Stir occasionally. Serves 4 — on rice or noodles.

**LIVER LOAF**

- 1 lb. pork liver
- 1/4 lb. salt pork
- 1 small onion
- 2 tbsps. minced parsley
- 1 cup bread crumbs
- 1 beaten egg
- Salt and pepper

Scald pork liver for 10 minutes. Drain. Put liver, onion and pork through food chopper. Add the remaining ingredients and mix well. Place in a greased loafpan and dot with a little more dripping. Bake the loaf in a moderate electric oven of 350 degrees for 1 hour.

**BAKED HEART**

- Beef heart
- 2 cups bread dressing
- 2 cups diluted tomato soup
- 4 strips bacon
- Flour

Wash and soak beef heart for 1 hour. Cut out the tubes. Pat dry and fill with bread dressing. Tie with strings and place it in a casserole. Pour diluted tomato soup over it and cover with bacon strips. Bake in electric oven of 325 degs. for 2 1/2 hours. Drain off liquid and thicken with a paste of about two tbsps. flour with 1/4 cup water.

**SMOKED BEEF TONGUE**

- 3 or 4 lb. smoked tongue
- 2 cloves
- 6 peppercorns
- 1 small bay leaf
- 1 tbsps. vinegar
- 1 cup hot water

Let tongue stand in cold water to cover for 2 hours. Bring to a boil, simmer 8 minutes and discard

the water. Place in the pressure sautépan with vinegar and spices and hot water. Close the cooker, bring to 15 pounds pressure and process 14 minutes to the pound or about 55 minutes. Cool pan immediately; let meat cool, then skin and remove any muscular roots. Slice tongue and heat in the liquid in pressure cooker. Accompany with parried potatoes and a green vegetable.

**TAKE A TIP**

1. Serve Boiled Tongue with hot condensed French Pea Soup. Heat the contents of a tin of soup, without diluting it.
2. A good follow-up dish of braised liver is dumplings made of chopped liver and onions in a plain drop-biscuit dough placed on diluted mushroom consommé.
3. Honeycomb tripe is the best part of the stomach of a meat animal and always needs to be simmered for 3 hours, but only simmered. Serve leftover tripe dishes with a mustard raisin sauce.
4. Meat extras may be grey in colour if boiled, rather than simmered. Add packaged gravy powder or liquid to improve brownness of meats.

**THE SUGGESTION BOX**

Mrs. R. G. says: We always use lamb kidneys soaked for only 30 minutes in cold water containing 1 tsp. water and 1 tbsps. vinegar to a quart of water. Then the kidneys are rinsed under running water. After the tubes and gristle have been removed the kidneys are cooked in a pressure sautépan for 8 minutes along with vegetables and seasoning.

Mr. M. L. says: Sweetbreads are the most delicious of all meat extras. No matter in what fashion they are cooked sweetbreads must be pre-cooked, then they are ready to be broiled, in casserole, salad or a la King dishes.

Editor's Note: Wash and then place sweetbreads in a pressure cooker. Add 1 cup boiling water, half tbsps. vinegar and salt. Close the cooker and bring to 15 pounds pressure and process 5 minutes.

Mrs. C. D. says: A good English ham dinner may be prepared with sliced tenderized ham arranged in layers with sliced potatoes and onions. Sprinkle the ham layer with a mixture of half tsp. prepared mustard, 1/4 tsp. pepper, 1 tsp. meat sauce, 1 cup grated cheese and 4 tbsps. flour. Cover with milk and bake (5 servings) in an electric oven for 1 1/2 hours.

**LIMEHOUSE**

Tommie Sutton celebrated her sixth birthday on September 7th by entertaining girl friends at games and tea. Those present were Heather and Linda Clarke, Barbara Currie, Dixie and Gloria Jones, Dorothy Kirkpatrick, Gloria Latimer, Kay Norton, Joy Patterson and Dianne and Eileen Shelbourne.

Although the Limehouse softball team had a couple of off-nights at bat in the Industrial League play-offs and thereby were eliminated, the players still feel that they are as good as any other aggregation in the district.

Following their copping of the laurels at the Limehouse Church Reunion tournament, (which the Herald missed) the boys took Smith & Stone and the Glen teams into camp to emerge again as top dog at the Glen Williams fair on Saturday.

Looking for new worlds to conquer, a challenge has gone forth to play a game against an all-star team from Georgetown and district, including, of course, the Glen.

**MANY SHOWERS HELD FOR MISS GRACE BURT**

Miss Grace Burt, a bride-elect of last Saturday, has been guest at several lovely events in her honour. Mrs. Robert Puckering entertained at a kitchen shower at the home of Mrs. J. C. Dyer, Erin and Mrs. W. S. Stephenson, London, was hostess at a miscellaneous shower. In Toronto Miss Isabel Archdekin tendered a dinner party combined with a linen and bathroom shower. Miss Burt's office associates made a presentation of a combination radio-lamp.

**NASSAGAWEYA ENDORSES NEW COUNTY EQUALIZATION**

Nassagaweya Council, at its meeting last week, endorsed the equalized county assessment as set up by county council on August 22nd. Council granted the usual bequest to Acton Legion for wreath and programs for Memorial day. The Bell Telephone Company was given permission to move certain poles on the town line between Esqueving and Nassagaweya subject to the approval of the road superintendent.

The question of fire protection and the advisability of defining fire areas in the municipality was discussed with council by Mr. Thompson and Mr. Randall, representing Milton Council and fire brigade. A further meeting will be held in Milton on September 20th.

The United States Weather Bureau reported more than 10,000,000 different local weather observations during 1948.

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**SPORTSMANSHIP IN CANADA UNLIMITED**



An eager London crowd applauded the white-clad figures on Lord's famous cricket grounds. It was their first glimpse of a touring Canadian team matched in England's national game against a vaunted MCC Eleven.

To universal surprise, the Canadians set the pace from start to finish... scoring 171 to the home team's 95. And in the Rush of victory, the Dominion wound up its 1936 tour with seven wins, seven draws in 15 games.

sportsmanship and teamwork have won many firsts for Canadians. And sportsmanship, with teamwork, helps you, too. Together they keep your opportunities in work and play...unlimited.

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Canada Unlimited

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*They discovered Aluminium!*

**AN "INSIDE STORY"**

1900—It wasn't only Grandma's cooking that drew the crowds. She had the first aluminum sautépan in town! In many other Canadian homes, too, this was the beginning of a bright, new era of better cooking utensils.

1925—When mother got married, she already knew how to enjoy life with aluminum. She brewed Dad's coffee in an aluminum pot... cooked those big family meals more easily in quick, even-heating aluminum.

1950—Today, daughter's kitchen belongs to the "aluminum age". She enjoys a larger selection of aluminum utensils. This "food-friendly" metal also protects the flavour, quality and purity of the foods she buys.

**HINTS TO THE HOUSEWIFE**

Whenever you see aluminum on the outside of a food or a drink, there's an "inside story" of cleanliness and purity. Aluminum utensils clean easily. To remove natural deposits left by foods and water, use a tablespoon of vinegar in boiling water.

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