



SPEEDVALE AVENUE EAST
North-East Limits of Guelph
See a larger, brighter picture
in the open air.
Hear the mitchless tone of the
In-A-Car Speaker

WEDNESDAY - THURSDAY
October 4 - 5
CRY OF THE CITY
Victor Mature, Shelly Winters
Cartoon and Single

FRIDAY - SATURDAY
October 6 - 7
JOHNNY APOLLO
Dorothy Lamour, Tyrone
Power—Mystery Drama
Cartoon and Single

MONDAY - TUESDAY
October 9 - 10
THE SWORDSMAN
Action — Larry Parkes and
Marguerite Chapman
News, Cartoon and Single

WEDNESDAY - THURSDAY
October 11 - 12
Unfaithfully Yours
Rex Harrison, Peggy Cummings
Cartoon

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!

A good talker is only a pitcher.
Unless his audience catches him
with heart and mind he is defeated.
Nothing is so satisfying to a wife
as to see a double chin on her hus-
band's old flame.

*Near
Neighbours
Now!*



Nowadays, it's no trick
at all to pay a visit to
the folks back home on
the farm. Over thou-
sands of miles of
Ontario's highways,
fast and modern buses
provide frequent and
convenient service
direct to the farm gate.

STRATFORD \$3.10
OWEN SOUND 5.60
TORONTO 1.45
BARRIE 4.60

ROUND TRIP
(subject to change)
**ROSE BAR
RESTAURANT**



THE MIXING BOWL
Hello Homemakers! No matter
how hectic and confused the world
seems to be, we still have a special
day of thanksgiving during the har-
vest season. Years ago, pioneers
set aside a day to honour nature's
bounty. The family gathering of
only two generations ago was the
occasion for much preserving, cur-
ring, baking and cooking of food for
holiday meals. Today the old-
fashioned goodness of harvest pro-
duce is cooked and preserved with
modern speed and cleanliness.

TAKE A TIP
1. Bake rolls and pies the day
before and store in electric refrig-
erator. Make cranberry sauce and
salad jelly ahead of the day, too.
2. Plan to roast potatoes and bake
squash at the same time as the fowl
or meat is being cooked in the
electric oven.
3. Use pressure cooker for mak-
ing homemade soup, preparing an
extra vegetable, and precooking
ham and such.
4. Set the company dinner table
early in the morning and arrange
a pretty centre piece for the occa-
sion.

ROAST GOOSE
Orange stuffing: Simmer 2 cups
diced celery in 1 inch of boiling
water for about 20 mins. Meantime
cook 1 cup minced onion in 1/4 cup
dripping until tender. Combine 2
quarts bread crumbs, 2 tps. poultry
seasoning, 2 tps. salt, 1/2 tsp.
pepper, 1 tsp. orange rind and 1
cup peeled, diced orange. Mix crumb
mixture with celery and crumbs
and stuff cavity of goose or duck.

Truss the bird by drawing the
neck skin toward the back and
skewer under the wings. Insert
skewers under the legs and two
across the cavity. Then lace a
string across the skewers. Make a
paste of half cup dripping and 3
tbsps. flour and pat over turkey.
Bake in an open roast pan in
electric oven of 325 degrees allow-
ing 25 mins. or 1/2 hr. Baste occasion-
ally.

**PAN ROASTED SWEET
POTATOES**
Boil pared sweet potatoes ten
mins., then drain and put in cas-
erole with half cup dripping (or
around the fowl) and allow 1 hour
to bake tender. Garnish with pars-
ley.

BRUSSELS SPROUTS MEDLEY
Combine 2 quarts cooked Brus-
sels sprouts with 2 cups cooked
peas. Season with 1 tsp. celery
seed. Serves 10.

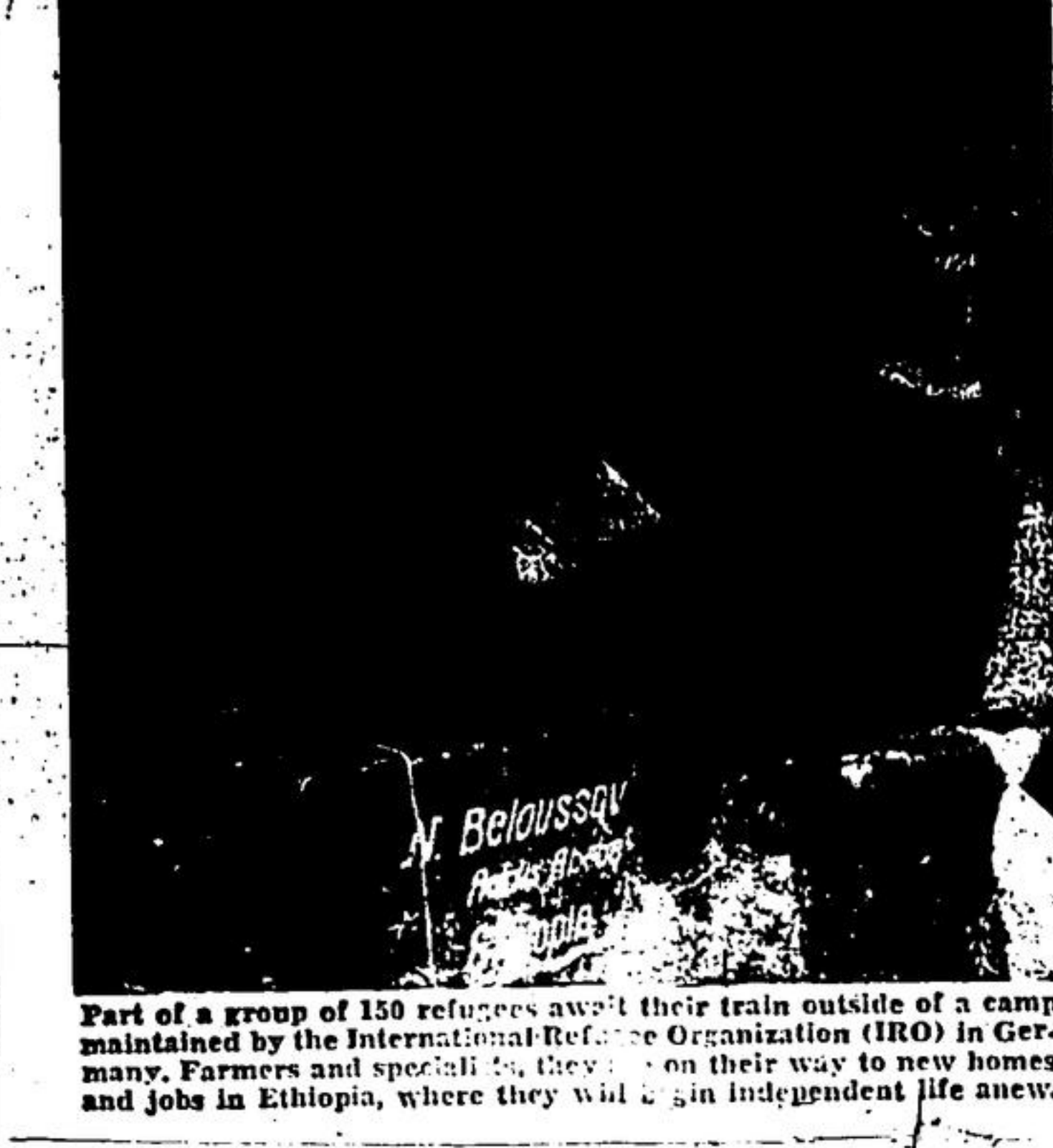
CRANBERRY APPLE PIE
1. Prepare pastry for two-crust,
9-inch pan.
2. Combine 2 1/2 cups sugar, 1/2 cup
water, 2 cups peeled, sliced apples,
4 cups cranberries. Cook until
berries pop.
3. Blend together 2 tbsps. corn-
starch with 2 tbsps. water. Add
to cranberry mixture, continue
cooking until thick and clear. Cool.
4. Turn into pastry-lined pie pan.
5. Place lattice strips over filling.
Seal ends to moisten crust and
flute the edge.
6. Bake in electric oven of 425 de-
grees for 25 minutes.

THE SUGGESTION BOX
Mrs. B. W. suggests: Tropical
Relish.
Combine 2 cups raw, chopped
cranberries with a cup granulated
sugar, half cup chopped pineap-
ple and the juice of half a lemon.
Store in the refrigerator overnight
before serving.
Mrs. C. E. suggests: Almond
Slices.
1. Measure 2 1/2 cups sifted flour,
sift again with 1/2 tsp. soda.
2. Beat an egg; add 1/4 cup brown
sugar, 1/2 cup granulated sugar, 1/4
cup melted shortening and 1/2 cup
blanched browned chopped almonds.
Now mix in the flour-soda mixture.
3. Shape in a roll and wrap in
refrigerator overnight.
4. Slice thinly and bake in hot
electric oven for 5 mins.
Mrs. E. J. suggests: Three-In-One
Biscuits:
From the one basic tea biscuit
dough make plain biscuits, butter-
scotch rolls, cheese whirls. Roll
part of the dough about quarter
inch thick, spread with butter,
brown sugar and chopped walnuts
or butter, grated cheese and diced
pimento. Roll up, then slice. Set
slices in muffin pans to bake. Place
in hot electric oven.

New Zealand this autumn will be
the first Commonwealth country to
use 'wee' Prince Charles' picture on
a postage stamp.

Largest Canadian-owned oil com-
pany has two big subsidiaries in the
United States, thus reversing the
usual practice of U.S. companies
having Canadian subsidiaries.

Next Step... New Home in Ethiopia



Part of a group of 150 refugees await their train outside of a camp maintained by the International Refugee Organization (IRO) in Germany. Farmers and specialists are on their way to new homes and jobs in Ethiopia, where they will begin independent life anew.

**Ken Mackenzie
Was Prominent
Acton Man**
Kenneth Alexander Mackenzie,
youngest son of the late J. B. Mac-
kenzie and manager of the Acton
branch of J. B. Mackenzie and Son
died in St. Joseph's Hospital,
Guelph on Tuesday, September 25.
He succumbed to poliomyelitis
which he contracted a few days
earlier.
Ken, as he was known to his
friends here, was born in Geor-
getown 33 years ago and received his
schooling here and at Pickering
College. He served for five years
during the war with the RCAF and
was discharged with the rank of
flight lieutenant. After his discharge
he moved to Acton as manager of
the building, lumber and coal busi-
ness established by his father.
He was a member and past presi-
dent of Acton Y's Men's Club, a
member of Walker Lodge, AF&AM,
and of Acton branch of the Cana-
dian Legion. He had just moved
to a fine new home built the past
year on Lake Avenue. He was a
member of Knox Presbyterian
Church.
Mr. Mackenzie leaves his wife,
formerly Lois Aikens of New Glas-
gow, Nova Scotia and two small
children, Jack and Margaret. His
mother, Mrs. J. B. Mackenzie, one
brother, Sam and two sisters Jean
and Margery live in Georgetown.
A private funeral service was
conducted on Wednesday by Rev.
Robert H. Armstrong at the Victor
B. Runley Funeral Home. Interment
was in Fairview Cemetery, Acton.

**Mrs. Charles Attwood
Dies in Brampton**
Mrs. Charles Attwood of Bram-
pton died in Peel Memorial Hospi-
tal on Saturday, September 23rd.
Formerly Annie Maude McKib-
bon, she was born in the Shel-
burne district and had resided in
Brampton for several years. She
was a member of St. Paul's United
Church.
She is survived by her husband,
one daughter Evelyn of Georgetown
and one son, Arnold of Peterbor-
ough, who also is a former Geor-
getown resident.
Rev. John McDermid conducted
the funeral at the funeral home of
the Brampton Funeral Service and
a graveside service in Shelburne,
where interment took place.

**Mart Kenney Orchestra
Pioneer Recording Band**
Mart Kenney, who brings his
orchestra to Milton Arena for a
one-night engagement sponsored by
Milton Rotary Club became a Cana-
dian pioneer in 1938 by blazing a
trail in wax.
Kenney did his pioneering in
making records. The first Cana-
dian dance band invited to make
records by the RCA-Victor Com-
pany, he might well have been as-
sailed by doubts. Famous American
bands who had been recording for
years, would probably outsell any
Canadian records, so it seemed like-
ly that any Canadian band ventur-
ing to record would gain nothing but
the responsibility for a flop.
Kenney had faith in the Cana-
dian future so he went ahead.
Today the orchestra has watched
the Canadian recording business
expand until there is even an ex-
clusively Canadian recording com-
pany. The Kenney Orchestra has
released 28 sides. More than a de-
cade after its origin Kenney is still
realizing profits on sales of his re-
corded theme "The West, a Nut,
and You."

**Rev. Reuben Salmon
Church-Building Rector**
Rev. Reuben Salmon of Windor,
an Erin native and graduate of
Georgetown High School was special
speaker at harvest home services
at All Saints Church, Erin, on Sun-
day.
Mr. Salmon was recently referred
to in the Windsor Star as "Windor's
church-building Anglican rector." He
has recently been appointed
rector of St. James Church,
Roseland, and the new church which
is being built as the third new
church established by him in the
Windsor area within a year.
Mr. Salmon is a brother of Mrs.
Harry Warkins, a former Geor-
getown resident who now lives on a
farm near Milton.

**New Major League
Bowls First Games**
The Major League opened last
Tuesday at the Lucky Strike Club.
The league will operate under the
watchful guidance of Maurice Her-
bert as president, Hugh Dickie, sec-
retary, and Arthur Herbut who is
vice president of both the Major
League and the Industrial League.
Ace Bailey is your writing reporter.
There are four teams in the
league and the committee is endeav-
ouring to obtain sponsors. Team
captains are: Duke Wilson, Alf
Kirby, Bill Anderson and Ace Bal-
ley. The teams have not yet been
named.
The Wilson and Anderson teams
took the lead last week, each scor-
ing five points. Kirby and Bailey
also tied with two points each. Bill
Anderson, 723, and Duke Wilson,
720 chalked up the night's high
triples. Ross Norton had high
single with 318. Bill Anderson was
second with 270.
The team single score of 1184 was
rolled by Alf Kirby's team: Kirby
232; Jim Braundford 241; Ev Wil-
son 242; Fred Spiers 227; and Bob
Hall 242.

**LLOYD SEDORE JOINS
AMERICAN MARINES**
First district boy to enlist with
the American armed forces is Lloyd
Sedore, eldest son of Mr. and Mrs.
L. Sedore of Norval. Lloyd recently
joined the marine corps and is tak-
ing his training at Paris Island,
South Carolina. Before joining up
he worked with his father at their
garage in Norval.

**ATTENDS BUSINESS
COLLEGE IN TORONTO**
Miss Betty King has enrolled as
a student at Shaw's Business School
in Toronto. Daughter of Mr. and
Mrs. William King, Betty was one
of the top students at Georgetown
High School and always stood near
the head of her class.

CARROLL'S



DEW RISE URIDGE
PUMPKIN 10c
SHIRREY'S LEMON PIE FILLING 16c
LUSHUS JELLY Powders 3 PKGS 26c
LIBBY'S MINCEMEAT 39c
Aylmer APRICOTS 29c
PINEAPPLE 24c
AUSTRALIAN SEEDLESS RAISINS 16c
Shelled WALNUTS 19c

**GRAPEFRUIT
JUICE 41c**

CATARAC DRY GINGER ALE 27c
LIBBY'S FANCY TOMATO JUICE 23c
HEINZ KETCHUP 24c
Clark's IRISH STEW 29c
CAMPBELL'S TOMATO SOUP 21c
LYNN VALLEY Special Process PEAS 29c

BUY NOW AND SAVE !!
**CARROLL'S OWN
SOAP FLAKES**
4-LB. FAMILY BOX **61c**

Aylmer PORK and BEANS 31c
Romar COFFEE 89c, 45c
DANDEE TEA PKG. 38c, 75c
NIBLETS CORN 17c
MOTHER PARKER'S COFFEE 54c
BRUNSWICK SARDINES 25c
HEINZ KIDNEY BEANS 17c

SALMON
CLOVER LEAF RED "BLUEBACK" 35c

LEMON COOKIES 25c
NO. 1 SMALL
ONIONS 10 lb. bag 33c
GOLDEN RIPE
BANANAS lb. 17c
FLORIDA, 96
GRAPEFRUIT 3 for 25c
FANCY MACS
APPLES basket 75c
CAL., 28B's
ORANGES doz. 39c
FRESH — Celery Hearts, Celery Stalks, Tomatoes, Turnips,
Cauliflower, Cabbage, Head Lettuce, Local Grapes, Salad
and Spinach in packages.

Lucky Strike Bowling Club
Open Bowling
WEDNESDAYS — from 8 p.m.
FRIDAYS — from 9.30 p.m.
SATURDAYS — All Day 10 a.m. to 11.30 p.m.
Mill Street Telephone 315J