

OCTOBER 1950

*Get order in to bank for
Canada Savings Bonds on
the monthly deduction plan.
Will come due in 1960.
Nice time for us.*



THE MIXING BOWL
Annette
NOAH BOONHART

Hello Homemakers! Fortunately the practice of Halloween pranks is becoming outmoded and everyone goes to a Masquerade Dance in the Community. However, if you think someone may be up to the old trick of using soap on the window or door you might be well advised to brush on some petroleum jelly.

Then, in case you wish to entertain a family or two in the neighborhood, here are a few suggestions:

- (1) Supply each guest with pipe cleaners, a ten-inch piece of orange crepe paper, and one of black, some string, and a dixie cup, with which to make Halloween figures. They may also have the loan of glue, crayon, and scissors. These could be used as the centerpiece for a buffet lunch or supper.
- (2) "Shooting the Turkey" is a game played with arrows. Make these by sticking a long straight pin through a cork, allowing the pointed end to protrude; a quill is stuck in the other end of the cork to make a dart. Tack a huge turkey cut-out to a cardboard carton and the game is set for the guests to try their skill at shooting the bird. Each part of the turkey has a specified count and the player with the highest score wins.
- (3) Doughnut contest: String doughnuts across the room. Players must keep their hands behind their backs, and try to eat the doughnuts—it's not at all easy.

Halloween Refreshments

- On a paper plate place—
1. Brown bread sandwiches filled with peanut butter.
 2. **Art-Orange Face:** Slice off top of each orange; scoop out the inside

**Travel Agents
Tour Scythia**

Two local travel agents enjoyed the hospitality of the Cunard Donaldson steamship line this week when they were taken to Quebec City for a tour of the newly outfitted transatlantic steamship Scythia.

They left Toronto by train on Sunday morning travelling in one of two special coaches ordered by the company, stayed overnight in Montreal and spent Monday on shipboard where they had breakfast and luncheon and a thorough tour of the ship.

John R. Barber and James F. Evans were the local agents entertained. The company put on the show in order that the public, through their agents, will be aware that the ship has been completely reconverted and outfitted since its use in war days as a troopship.

- put cubes of orange back into shell and top with a marshmallow.
3. Trim gingerbread cup cakes with orange icing.
 5. Fill each cup with sweet cider or grape juice.

Gingerbread Cakes

- 1/2 cup shortening
 - 1/4 cup sugar
 - 1 egg
 - 1/2 cup molasses
 - 1 1/4 cups flour
 - 1 tsp. baking soda
 - 1/2 tsp. cinnamon
 - 1/4 tsp. cloves
 - 1 tsp. ginger
 - 1/2 tsp. salt
 - 1/2 cup milk
- Cream together shortening and sugar. Add egg; beat well. Add molasses. Sift together flour, baking soda, spices, and salt; add alternately with milk to creamed mixture. Pour into paper cups placed in muffin pans. Bake in electric oven at 375 degrees for 30 mins.

Peanut Butter Squares

- 3/4 cups sifted flour
 - 1 tsp. baking powder
 - 1/2 tsp. salt
 - 1 cup lard
 - 2 cups brown sugar
 - 2 eggs, beaten
 - 1 tsp. vanilla
 - 1 cup peanut butter
 - 1/2 cup honey
 - 1/4 tsp. salt
- Sift flour with baking powder and 1/2 tsp. salt. Cream lard; add sugar gradually. Add eggs and vanilla and beat. Mix in the sifted dry ingredients. Divide the dough and press half of it into a greased pan about 9 by 14 inches. Mix peanut butter, honey and salt and spread over dough. Press other half of dough on top. Bake in electric oven for 20 mins. Cut in about 1 1/2 inch squares. Yield: 4 dozen.

Orange Sherbet

- 20 marshmallows
 - 1 1/2 cups orange juice
 - 2 tbsps. lemon juice
 - 2 tbsps. sugar
 - 1/4 tsp. salt
 - 2 egg whites, beaten
- Combine marshmallows and orange juice in top of double boiler and heat until marshmallows are melted. Cool. Add lemon juice and pour into freezing tray. Freeze to a mush.
- Combine sugar, salt and beaten egg whites. Stir the partly frozen sherbet into this mixture, return to freezing tray and stir once more when frozen to a mush. Continue freezing until it hardens. Yield: 6 servings.

THE QUESTION BOX

Mrs. W. R. asks for a recipe for chicken with pineapple.

Chicken Hawaiian

- 4 lb. chicken
 - 1 can sliced pineapple
 - 1 medium onion
 - 4 tbsps. salad oil
 - 1/2 cup flour
 - 1 tsp. salt
 - 1/4 tsp. pepper
 - 2 slices sauted ham
 - 4 cups cooked rice
 - 2 pears
- Wash chicken; dry; disjoint. Drain pineapple, reserving syrup. Mince onion; cook in 3 tbsps. oil. Mix flour, salt and pepper and dredge chicken. Brown chicken with onion. Measure pineapple juice and add water to make 2 cups, then pour this over chicken. Cover and cook slowly 1 1/2 hours. Dice ham. Toss with rice. Saute pineapple and pear halves in remaining oil.
- Place rice in centre of platter and arrange chicken and fruit around it. Thicken gravy and pour on top. Serves 5.

Mrs. T. K. asks for an apricot sauce recipe.

Snowglobe Sauce

- 1/2 cup sugar
 - 3/4 cup water
 - 1/2 cup finely chopped apricots
 - 8 tbsps. coconut
- Combine sugar and water; bring to boiling point. Add apricots and simmer 5 mins. Cool; add coconut. Serve on ice cream or chocolate pudding. Makes 1 1/2 cups.

**Relative: Attend
Barrie Funeral for
Mrs. Victor VanAtter**

Mrs. Victor VanAtter, who had been a resident of Barrie for 33 years, died at Royal Victoria Hospital there on Wednesday, October 11th in her 71 year. She had been ill only a few weeks.

The last surviving member of the family of the late Duncan Sinclair and Jane Currie, Mrs. VanAtter was born near Georgetown on February 14th, 1880. Following her marriage to the late Victor VanAtter, who predeceased her five years ago, she lived at Acton and Alford before moving to Barrie in 1917.

She was an active member of Beaver Rebekah Lodge and belonged to St. Andrew's Presbyterian Church and the Women's Hospital Aid.

Survivors are a son, Gordon S. (Van) VanAtter, of Windsor and two daughters, Jean and Mrs. Stephen Hines (Minnie), both of Barrie and three grandsons.

The funeral service at her late residence on Saturday, October 14th was conducted by Rev. James Ferguson. Pallbearers were Joseph McKeown, Al O'Connor, Louis Caldwell and Jack Garner of Barrie, and two nephews Stuart Sinclair, of Acton and Fred Sinclair of Georgetown. Interment was in Barrie Union Cemetery.

Relatives and friends came in from Toronto, Orangeville, Georgetown, and Acton for the funeral.

**HALTON CHAPTER HAS
ANNUAL INSPECTION NIGHT**

Rt. Ex. Comp. F. C. Ackert, of Galt, made his official visit to the local Halton Chapter, R.A.M., last Friday night. There was an excellent attendance of members to welcome him.

After the meeting, the members adjourned to the banquet hall, where a banquet had been prepared for them, under the supervision of Comp. K. Whitworth. Ex. Comp. W. Rigg, ruling principal of the Chapter presided.

Alberta's St. Mary's River dam will provide irrigation for 345,000 moisture-starved acres.

Mercury is the smallest planet in the solar system.

*Timely
Travel
Tips!*



Next time you feel the urge to go places, see your local bus agent. He can tell you all about fares, stop-over arrangements, time tables and other details that will help you to enjoy your trip. He is a member of your community and will be glad to serve you.

- ROUND TRIP
- CHICAGO \$ 22.80
 - LOS ANGELES 91.20
 - MONTREAL 15.70
 - WINNIPEG 47.45
- (subject to change)

**ROSE BAR
RESTAURANT**

Phone 89 Main Street

TRAVEL NOTES

ENGLAND FOR CHRISTMAS

Good space available on S. S. "ASCANIA", Dec. 13 sailing from Halifax. Early booking advised.

FARES
2nd class from \$200.00
Tourist Class from \$124.00 (each way)

John R. Barber
TRAVEL ADVISOR
ELMER C. THOMPSON
INSURANCE SERVICE
Phone 119 1001 Street

**Eyes Examined
GLASSES FITTED
REPAIRS**

**SIMMONS
JEWELLERS**

MAIN ST. — GEORGETOWN
TELEPHONE 530

Every Wednesday—10.30 a.m. to 6 p.m.

Reg. Optometrist
S. M. FAIRBISH, R.O.
1051 Eglinton W. Toronto

Memories

to honour a lifetime for lifetimes to come

Monuments & Markers

— Moderately Priced —

A card or letter will bring our service to your door

**OAKVILLE
MONUMENT WORKS**

20 Colborne St., Oakville on highway

The Old English Herb. Co.

Murdock St., Georgetown

**HERBS IN STOCK
ROOTS and POWDERS**

Our lines are mailed throughout Canada and U.S.A.

Cough Balsam, Bladder Balsam, Stomach Tonic and Laxative, Garlic and alfalfa capsules, Vaginal capsules, Digestive tablets, Herbal powders, for constipation, also tablets; Neuklem's herbal for constipation, Digestive food, Gas and antispasmodic tablets. Nose and throat tabs; tablets for all aches and pains.

Your enquiry welcome.
ADVICE FREE

**Attention
Property
Owners!**

A slippery walk... an aggravated dog... the curiosity of a neighbor's child... your hunting carelessness... **MIght BANkRUPT YOU FOR LIFE!**

The Family-liability policy will assume this risk for you. Only \$7.50 for three years.

WALTER T. EVANS & CO.
1001 Street, Phone 183W

**Furnace Work
and Eavestroughing**

Good workmanship at reasonable prices

DON HOUSTON

Phone 547W Georgetown

THIS NEEDS A FULL

... and it takes time to train a tank crew: each man must know his job thoroughly; he must be an alert, skilled member of a fighting team.

The Armoured Corps of the Canadian Army needs keen young men today... men ready to train for a man-sized place in one of its tank crews: tank drivers, gunner operators, vehicle mechanics.

Now is the time to report for training... make Canada strong by acting now!

HELP MAKE CANADA STRONG

Join the CANADIAN ARMY ACTIVE FORCE Now!

To enlist you must —

1. Be a Canadian citizen or British subject.
2. Be between 17 and 29 years of age.
3. Be single.
4. Meet Army test requirements.
5. Volunteer for service anywhere.

Report right away to:
Wells House, Charlotte & Bidson St., OTTAWA, Ont.
No. 5 Personnel Depot, Artillery Park, Bagot St., KINGSTON, Ont.
No. 4 Personnel Depot, Charley Park, Douglas Drive, TORONTO, Ont.
No. 7 Personnel Depot, Walsley Barracks, Elizabeth St., LONDON, Ont.