

THE GEORGETOWN HERALD

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WALTER C. BIEHN, Publisher and Editor
 STAFF

Garfield L. McGilvray
 Corey Herrington, Jr.

Leslie M. Clark
 Bill, St. Amand

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The Editor's Corner

PRINCESS ELIZABETH'S VISIT

The big news of last week was the surprise announcement of a September visit by Princess Elizabeth and Prince Philip. It has caused no less excitement than the 1939 Canadian tour of the King and Queen and brings back memories of the display of affection which greeted their majesties wherever they went.

We can still feel the thrill at seeing the Royal couple during a street procession in London, Ontario, and again getting a good look at the royal train as it moved slowly along a railway siding. We kept thinking, these are only two human beings, and yet that surge of excitement continued as the queen, so much more glamorous in person than she is in portrait, bowed and smiled and raised her hand to left and right.

And now this fall, young Elizabeth, now the mother of two, will follow in the footsteps of her famous parents. No itinerary has yet been published but we share with the people of Georgetown the hope that our town may catch a glimpse of the heir to the British throne. If this is not possible, we can imagine what an exodus there will be to Toronto, which will be one of the major steps on the tour.

POST VACATION THOUGHTS

While the Herald staff sweated it out putting out another Herald last week, the editor spent his time lolling in the Lake Huron sand. It was a glorious week, marred only by Monday morning when we had to get back into routine and start pounding the typewriter again.

We had every good intention of doing a peck of work during the week off. There was some idea of writing an editorial column, answering some of the letters which always seem to be piled up on the desk, doing some future planning on new features for the paper, etc. etc. and reading our yearly novel.

Well we got it done, the novel that is, and though we shouldn't say it about a borrowed book we weren't too impressed with 'A Rage to Live' which is supposed to be the sexiest bit of writing since 'Mildred Pierce'. It is like so many of the modern novels, a good story but too lengthy. The climax comes half way through, and the author should have stopped there, but a best seller nowadays must stretch to several hundred pages, so John O'Hara just kept on writing. Incidentally its sensationalism is much over-rated too, not that it is any 'Alice in Wonderland'.

Other than this, the vacation was a carefree week of sunning, eating, sleeping and loafing. Seems like a waste of time but perhaps it is good to do something so unusual for a few days. They say it brings one back to the job rested and refreshed and just raring to go. Maybe it's true, but we haven't felt like turning cart-wheels down Main Street yet.

GENTLEMEN, THE KING!

The Simcoe Reformer, in a recent issue, editorialized that the variety of methods used to toast the King indicated "it is evident some education on the correct form is seriously needed."

"This," said the editorial, "seems to be the correct procedure: The chairman rises, brings his audience to attention and asks them to rise and drink a toast to His Majesty. At this, the audience rises and the chairman says 'Ladies and Gentlemen, the King.' Then, and only then is the glass lifted from the table, held at eye level for a moment, then one sip of liquid is taken and the two words, 'The King' repeated before the glass is replaced on the table."

So far so good, but then the Reformer adds: "No other procedure is correct for a civilian pledging the health of His Majesty."

We beg to differ.

And we have official Sandringham to back us up too.

Some months back local Kiwanians were a bit confused about procedure too, so The Tribune wrote The Private Secretary of the King for guidance.

At Kiwanis meetings here, Kiwanians rise, glass in hand, sing "God Save the King", then raise glasses and drink "The King." The Reformer had added, also, "It is not correct to play or sing the National Anthem when a Toast to His Majesty is proposed."

The Private Secretary to the King replied to The Tribune in part "There are many different methods used in different places to drink the King's health. Your way of doing it sounds as good as any of them. It certainly is both a loyal and dignified method of toasting the Sovereign."

Yes, a certain amount of educating seems to be in order.
 —Ingersoll Tribune.



Hello Homemakers! The sessions of the three R's are now over for the school children whom mother has coached and fed with interest and care. Now it's time for mother to enjoy sessions with another three R's, we refer to rest, relaxation and recognition.

Everyone knows the rest — even 15 minutes a day — can help erase furrows. Relaxation helps everyone overcome that married-to-the-house feeling. For some, people the occasion may be a friendly chat on the neighbour's porch while others enjoy a baseball game. The third R — recognition is merely another way of saying that we should recognize and make the most of our talents and the situation in which we find ourselves.

We can always count on recognition when a luscious pie is served — and here is our favourite pastry recipe for fruit pie.

Pie Pastry

3 cups pastry flour
 1 teaspoon salt
 1 cupful shortening
 3 tablespoons lemon juice
 2 to 4 tablespoons ice
 Cold water
 1 well beaten egg
 Sift and measure the flour; add salt and sift once more. Cut in shortening with pastry blender until like peas. Add 2 tablespoons water and lemon juice to beaten egg and sprinkle over the crumbly mixture. Add extra water, a few drops at a time, until you can get the mixture to form a ball without sticking to sides of bowl. The secret is as little water as possible. Mix lightly as possible. Divide dough and wrap and store half in the refrigerator. The amount should make two two-crust pies.

Divide dough, using slightly more for under crust, roll out one-eighth inch thick and line your pie plate,

having it fit loosely and extending well over the rim.

Measure 3 to 4 cups fresh raspberries, blackberries or blueberries and sift a mixture of 2-3rd cup sugar and 2 tablespoons of minute tapioca through the berries. Fill pastry lined plate. Dot with 1 tablespoon butter and place top crust in place leaving several slits in top to allow steam to escape. Trim off edge, leaving about half inch border; fold under the lower crust to seal and flute with fingers. Bake in a preheated electric oven of 450 degs. for 10 mins. then reduce heat to 350 for 30 to 40 minutes.

Baked Alaska

Thin sheet of plain cake
 1 pint ice cream
 4 egg whites
 1/2 teaspoon cream of tartar
 1/2 teaspoon salt
 1/2 cup fine granulated or fruit sugar
 1/2 teaspoon vanilla
 Thick board

Have a board at least one inch thick (metal gets too hot and cannot be used) on which to set cake.

Preheat oven to 450 to 500 degrees F. Beat egg whites as for meringue, adding cream of tartar and one tablespoon sugar before first beating. Then when egg whites are stiff gradually beat in the remainder of sugar, two tablespoons at a time, and the vanilla.

Place ice cream on cake so that there is one inch edge of cake beyond the ice cream. Cover ice cream and cake entirely with a thick layer of meringue. Bake quickly, five minutes, in a very hot oven. Cut and serve at once.

Yield: Six to seven servings.

Graham Cracker Crust

1 1/2 cups fine cracker crumbs
 6 tbsps. melted butter
 1 tsp. cinnamon (?)
 Stir the melted butter gradually into the fine mixture of crumbs. (Mix the space with crumbs, if desired.) Pat the mixture firmly with the palm of the hand or with a spoon against the bottom and sides of the pan to form a pie shell. Chill the crust thoroughly or bake in a preheated oven of 375 degrees for 15 minutes. Note: 1/2 cup of crumb mix may be sprinkled on the top.

Lemon Pie Filling

1 cup sugar
 Juice of 1 lemon

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1 tbsps. butter
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 3 egg whites
 Mix grated lemon rind into sugar and cream in the butter. Beat egg yolks and add. Stir in flour, milk and juice. Fold into the beaten egg whites. Pour into either unbaked or baked pie shells. If baked pastry return to preheated electric oven of 375 for 30 minutes. If it is unbaked place pie in 450 oven for 15 minutes then 350 for 30 minutes.

TAKE A TIP

1. To be sure a fruit pie will not boil over wrap a strip of 2 inch wide parchment paper around the edge of the pie when it is ready for the oven.

2. Ginger snap pie crust is popular for lemon pies these days. The mixture is the same as for the graham cracker crust substituting ginger snap crumbs for the cracker crumbs. It is not necessary to bake this crust.

3. Sugar in crumb crust is a matter of taste. The amount used is best determined by the type of filling to be used.

4. For gelatine fruit pies allow 1 tablespoon gelatine soaked in 1/4 cup cold water then dissolved in 1/2 cup boiling water for 1 1/2 cups fresh berries.

Juniors Hold Annual Dance Plan Moonlight Cruise

Huttonville Park was the mecca for Halton Juniors on Wednesday evening of this week, when they held their annual mid-summer dance. The young people are also planning a moonlight cruise from Toronto to Queenston and return on the evening of Thursday, July 28th, on the S.S. Cayuga, which leaves

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