

TRAVEL NOTES



Muskoka Lakes

Again this year, the luxury steamer SAGAMO is cruising the Muskoka Lakes.

Cruises of one or several days are available, including hotel accommodation. It's a wonderful, relaxing holiday.

Prices on request.

John R. Barber

TRAVEL ADVISOR
Elmer C. Thompson
Insurance Service
PHONE 119 — MILL STREET

VALLEYVIEW CABINS

HOUSEKEEPING CABINS
2 miles north of Huntsville on No. 11 Highway
"Where Georgetown Meets"
Mr. and Mrs. 'Pete' Hunter are your hosts.

FLORAL DESIGNS

for ALL OCCASIONS
WALTER RIGG
Glen Williams — Phone 752W

SCHULTZ

Electrical Construction
Wiring - Motor Repairs
KUNA SEWING MACHINES
"HEAT WAVE" RANGES
Fred Schultz Phone 531w

GOSPEL SERVICE

Every Sunday
ODDFELLOWS HALL
7:00 p.m.
"For the wages of sin is death, but the gift of God is eternal life." Rom. 6-23
Rev. E. R. Peterson in charge

ICE

DELIVERED
PHONE 182
BOB BOUSKILL

LEGION MEMBERS - ATTENTION

WARRIORS' DAY, C.N.E.
SATURDAY, AUGUST 25th

Legion members, their wives and families only
ADULTS 50c each... CHILDREN FREE

Any member of Branch 120 wishing to attend the "Ex" on this date, please add name and number of family going, to the list on the bulletin board in the Legion Hall. Admission tickets to the C.N.E. will be supplied free. Buses will leave from in front of the Legion Hall at 10 a.m., returning after the evening grandstand performance.

ATTENTION FARMERS

We are paying the highest prevailing prices for dead or crippled farm animals.
HORSES — CATTLE — HOGS
Telephone Collect for immediate service.
GORDON YOUNG LIMITED
Toronto EMpire 3-3636; Guelph 3334; Georgetown 11

Legion Notes

WONDER HOW THE corn is coming along? Our annual corn roast is about due, so keep an eye on the bulletin board for the date. Sam Tennant is again looking after the arrangements, so it's bound to be a good one. Last year's was indeed a big success and it hoped to have as big a one this year.

PLEASE NOTE the ad appearing on this page, with information concerning the bus trip to Toronto to the CNE on Warriors' Day, August 25th and also the Branch picnic for the members, their wives and families. This will be held on Sunday, September 2nd at Stanley Park, Erin.

WITH AUGUST fast ebbing away our monthly meetings will soon be starting again, so keep it in mind, fellows, and let's see a goodly number attending them.

THE BALL TEAM continue as undisputed kings in the local football league. In fact we'll stick our neck out and say that they are in need of a bit of really stiff competition. They've been having the league pretty well their own way, lately. Maybe they can arrange a few exhibition games with nearby towns. (Maybe you could arrange a couple of games with Dude and his Acton Legionnaires, Scotty.)

Quite a bunch of the ball team are away on holidays this week and offhand we can think of Scotty, laying around in the sun up at Port Elgin, Rene Martin and Earl Emond finishing a two week holiday in their home town of Callander. (And thanks for the card, Earl, looks like a fine spot to spend your vacation), Eric "Plymouth" Tomlinson breaking in his car around the countryside, and others that we just can't think of at the moment.

ALEX TAYLOR is back on the job on Friday nights again after returning from a holiday in the U.S. Hear he failed to keep an appointment in Buffalo the day of the Imperial trip there.

TWO OF THE Originals, Bill Roney and Cliff Stacey report an excellent time at the Originals' Reunion held in London a couple of weeks ago. Accompanying them on the trip were their two wives.

THE LEADING Topic of conversation around the Branch at the moment is the forthcoming sale of The Wartime Housing Projects. So far the details of the prices has not been released for publication, but as soon as it is, we'll publish it in this column.

A FORMER MEMBER, Bert Parr has been suffering from the effects of a stroke. However, latest news is that he is somewhat improved.

THE LEGION PICNIC seems to be shaping up quite nicely, with the grounds (Stanley Park, Erin) rented. At the last executive meeting it was left to the president and Wilf Hillis to make the necessary arrangements and get some volunteer committees to help. So far, the writer is happy to say, cooperation is 100% with lots of volunteers. However, anyone willing to give a hand, let's know as we want to make this a bang-up affair for the families of the Branch and a lot of help will be needed. Free tickets for the kiddies will be provided for refreshments, it is hoped to have ponies for them to ride, there will be lots of races and swimming. Buses have been arranged for and will pick up members at certain points in town, as well as at the Legion Hall. So it should be a great day for everyone, so don't miss it! Keep your eyes open for an ad in this paper next week, giving all the details.

The writer wants to thank all the Comrades who sent postcards to him



Hello Homemakers! It is not always the bride who puzzles over many common cooking problems! Husbands and teenagers are often confronted with the cooking of vegetables when the homemaker has been delayed with car trouble or such. We are often asked such questions as — does this vegetable go into hot or cold water? How much water does it take? How long should I cook it?

So here's a pin-up note for the wall beside the range.

TAKE A TIP
1. Start vegetables in boiling salted water, (1 tsp. salt per quart of vegetables?) Use the smallest possible amount of water, 1/2 inch deep in heavy saucepan; 1/2 inch deep in lighter saucepan.

2. Cover saucepan tightly to avoid loss of Vitamin C.

3. Bring vegetables to a boil quickly then turn electric element to low.

4. Cook vegetables just until a fork can easily pierce or cut into a piece.

5. Drain as soon as they are cooked, saving the water for gravy or sauce.

6. Keep vegetables hot by covering with a piece of cheesecloth and insert the saucepan in a kettle of hot water if necessary.

Cooking Time Chart
(4 servings)

Any Greens or Tops	12 to 20 mins.
Cauliflower, but in sections	8 to 12 "
String beans, cut lengthwise	10 to 18 "
Green limas, shelled	20 to 25 "
Beets, diced	10 to 20 "

and through him to the Branch while on their holidays. The number of places that Branch members were scattered around at was surprising.

- Carrots, small, whole 20 to 25 "
- Celery, cut, 2 ins. 15 to 20 "
- Marrow, 2 in. pieces 10 to 15 "
- Corn, cobs 5 to 7 "
- Peas, shelled 10 to 15 "
- Potatoes, halved in skin 25 to 30 "
- Pumpkin, Squash (2 ins.) 25 to 30 "
- Sweet Potatoes, whole 30 to 40 "
- Tomatoes, cut 10 mins.
- Cabbage, cut in sections 8 to 12 "

THE SUGGESTION BOX

1. A good saucepan with a tight-fitting cover is a wise investment for vegetable cookery.

2. For extra delicious flavour add some fresh young pods when cooking peas. Serve with peas.

3. For fluffy mashed potatoes mash them with 1/4 cup milk to 8 potatoes. Add a pinch of baking powder and beat until fluffy.

4. For French Spinach drain the cooked spinach in a strainer and chop. Return greens to saucepan and add a thick white sauce seasoned with nutmeg or onion. Use a small amount of sauce — (1 tbsp. per cup of greens.)

5. To retain full flavour of corn which has been gathered for hours, remove the silk but not all the husks. Boil in unsalted water (10 to 15 mins.)

6. Serve raw cauliflowerets on the re-lish tray. When you boil cauliflower cook the tender leaves too — and serve with browned buttered crumbs.

7. Beets may become the favorite by cooking as shredded. To shredded beets add 1-3rd cup cream, 1 tsp. horseradish and salt.

8. Lima Beans combine deliciously with celery, carrots and tomatoes.

9. Parboil sweet peppers before you bake them. Wash and cut out seeds. Place 6 peppers in 2 cups hot water and 1 1/2 tps. salt. Cover and boil 5 minutes. Drain and place in muffin tins or custard cups. Fill peppers and bake 20 minutes.

10. Serve stewed tomatoes hot or cold. Our favourite seasoning for 6 cups tomatoes is: 1 tsp. minced onion, 1/2 tsp. sugar, 2 tps. butter, 1/2 tsp. pepper, and 1/2 cup soft bread crumbs.

11. Fried Onion Rings: Slice large onions crosswise, 1/4 thick. Dip in

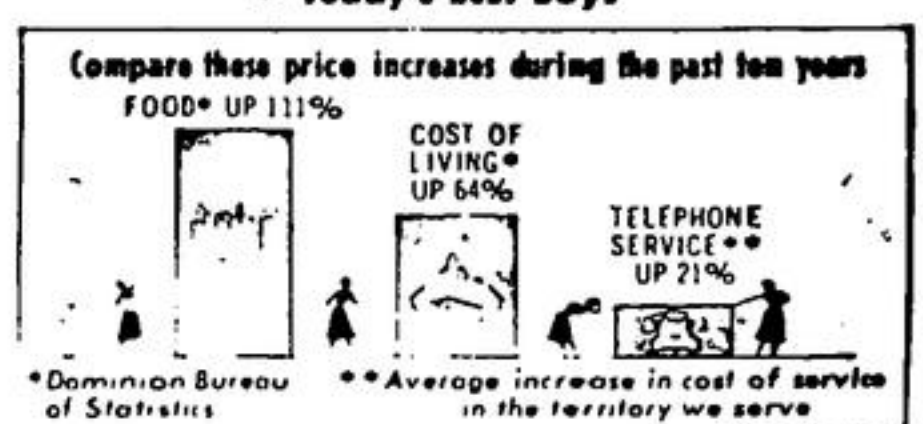


YOUR TELEPHONE is one item that takes a smaller part of your budget than it used to. Its cost hasn't gone up as much as most other things.

In another way, too, the telephone is bigger value today than ever before. Now you can reach twice as many people as you could ten years ago and more telephones are being installed every day.

If you haven't service, we want you to know we're working at it. Your place on the list is being protected and your telephone will be installed just as soon as possible.

Friendly, helpful telephone service is one of today's best buys



THE BELL TELEPHONE COMPANY OF CANADA

slightly beaten egg, then flour. Fry in 1/4 inch hot fat until delicate brown. Drain on absorbent paper and serve.

12. Corn patties are a meat accompaniment. Blend together 2 egg yolks, well beaten; 1 tsp. salt, dash of pepper, 1 1/2 cups cooked corn, 3 tps. dripping and 3 tps. flour. Fold in 2 egg whites, stiffly beaten.

Drop by teaspoonfuls onto a hot griddle. Cook until brown on each side.

—The earliest form of telephone system was that of Emperor Shi Huang Ti. It consisted of brass tubing extending between guard stations along China's Great Wall, which was 1,500 miles long.

Passbook to Romance

Same old shoes and rice... with Lohengrin and lumpy throats, pickle forks and punch, cake and confetti. But your marriage is different because when you were first engaged you and Jim set up special Savings Accounts at The Commerce. For a home of your own you've saved together every step of the way. These Commerce passbooks have been your passports to romance.



Yes, the modern girl plans with her man. She knows it's smart to be money-wise, to know how to use the pleasant, helpful services of her bank. She will appreciate our new "Commerce" booklet "It's Simple When You Know How". Written and illustrated especially for women... and just purse size... it explains simply the why and how of cheques, endorsements, depositing by mail, travel funds and other banking details. Ask for a copy at any branch of The Commerce.

The Canadian Bank of Commerce

The Commerce

THERE ARE 600 COMMERCE BRANCHES SO THERE'S LIKELY ONE NEAR YOU