

WHAT HAVE I DONE?



ACCIDENT

is just a word
UNTIL YOU HAVE ONE

DRIVE CAREFULLY!

ONTARIO DEPARTMENT OF HIGHWAYS
GEO. H. DOUCETT, Minister



THE MIXING BOWL
Ann Allan
HOME ECONOMIST

Hello Homemakers! Those saucy little flush-faced crabapples, peaches and peaches are good fruits for pickling. Fruits cooked in aromatic syrup until just tender but by no means mushy are the secret of successful winter-time delicacies.

TAKE A TIP

1. Select firm, small-sized fresh fruit for pickling.
2. Cider vinegar is recommended for fruit relishes in the proportion of 2 cups vinegar to half cup water.
3. Use whole spices in place of powdered spices to retain the true fruit colour.
4. Fruit pickles should be stored in sterilized pint jars to provide a tight seal.

Pickled Whole Fruit

- 1 quart fruit
 - 1 cup vinegar
 - 2-3rds cup water
 - 2, 2-3rds cups sugar
 - 2-3rds ounce stick cinnamon
 - 1/2 ounce whole cloves
- Boil sugar, vinegar and spices 10 minutes. Wash fruit. Rub fur off peaches, remove blossom end of crabapples or pears. Put into syrup and cook until soft. Fill sterilized jars and seal.

Watermelon Rind Pickle

- 1 1/2 cups watermelon rind (cut 2" x 1/2")
- 1/2 cup vinegar

- 1/2 cup water
 - 1 cup sugar
 - 1/4 lemon, sliced thin
 - 1 cup sugar
 - 1/4 teaspoon whole allspice
 - 1/4 teaspoon stick cinnamon
 - 1/4 teaspoon whole cloves
- Soak watermelon rind in medium brine over night. Drain and wash with fresh water. Drain. Boil in clear water until tender. Mix other ingredients, and boil 5 minutes. Add rind and boil until clear. Pack into sterilized jars.

Spiced Beets

Cook young beets until tender. Remove skins. Pack in sterilized jars. Cover with boiling spiced vinegar. Process in hot water bath 15 minutes.

Spiced Vinegar

- 1 cup vinegar
- 1/2 cup sugar
- 1/4 teaspoon cinnamon
- 1/4 teaspoon allspice
- 1/4 teaspoon white mustard
- 1/4 teaspoon cloves
- 1/4 teaspoon salt

REQUESTED RECIPES

Mango Relish

- 18 green peppers
- peppers. Peel onions. Put all vegetables through food chopper. Cover with boiling water and let stand 10 minutes, then drain. Add sugar, vinegar and salt. Boil for 10 minutes then pour into sterilized jars and seal at once.

Chili Sauce

- (without spices)
 - 40 large tomatoes
 - 8 large onions
 - 8 green peppers
 - 6 cups sugar
 - 6 cups vinegar
 - 2 stalks celery
 - 8 tablespoons salt
- Scald and peel tomatoes. Put vegetables through food chopper using the medium blade. Drain off and reserve the juice. Add sugar, vinegar, and salt to vegetables. Bring to boiling point, pour into a large roasting pan. Cook, uncovered, in a preheated electric oven of 350 degrees about 3 1/2 hours. Fill hot sterile jars and seal at once.
- Note: (1) Bottle the reserved juice and process for 20 minutes in a water bath for beverage.
- (2) Make sure the tops of the jars are free from seeds before capping.

Dill Pickles

- 16 cucumbers
 - 5 sprigs of fresh dill (6 inches)
 - 1/4 cups water
 - 1/2 cups vinegar
 - 1 cup salt
- Wash cucumbers. Pack into hot sterilized jars with 3 sprigs of dill per quart. Boil water, vinegar and salt for 5 minutes. Pour hot juice over cucumbers filling the jars to 1/2 inch from top and seal at once.
- Note: May add 1/2 teaspoon alum to each quart. It makes a crisp pickle.

Grape Jelly

Grapes should be picked over, washed and stems removed before putting into preserving kettle. Mash near to boiling point, cover and simmer 30 minutes. Strain through a jelly bag. Measure 4 cups into large kettle and let boil 5 minutes. Add 3 cups of granulated sugar (warmed in the oven) bring to boiling point again, stirring frequently. Boil about 3 minutes or until jelly sheets from spoon. Skim and pour into sterile glasses. Cover with melted wax. When cool, wipe inside edge of the glass and add second layer of wax.

Note: Grapes should be made up for jelly.

(2) Let grapes juice than overnight for best flavour.

A short but delightful drive to the Caledon Hills and Forks-of-the-Credit, with food in quiet comfort

Terra Cotta Inn

Midway between Georgetown and No. 7, and Victoria and No. 10 Highway, in the picturesque Credit Valley.

Lunches - Dinners
Afternoon Tea

This Week's Feature
ROAST DUCK
and GREEN PEAS

MRS. BETTY FARRAR
PHONE VICTORIA 26 r 24

For Expert Eye Care CONSULT

O. T. WALKER
OPTOMETRIST

3 Main St. North - Brampton
(Over Abell's Drug Store)
Phone: Office 599 - Res. 830
Hours: 9 a.m. to 6 p.m. daily
Evenings by Appointment

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

STOP AND SEE US FOR

- PONTIACS
- BUICKS
- VAUXHALL
- G.M.C. TRUCKS
- TIRE & BATTERIES
- PARTS & ACCESSORIES
- GOOD SELECTION OF USED CARS
- COMPLETE SERVICE AND REPAIRS

Lorne Garner Motors
ACTON
MAIN ST. - PHONE 452

Flowers FOR EVERY OCCASION

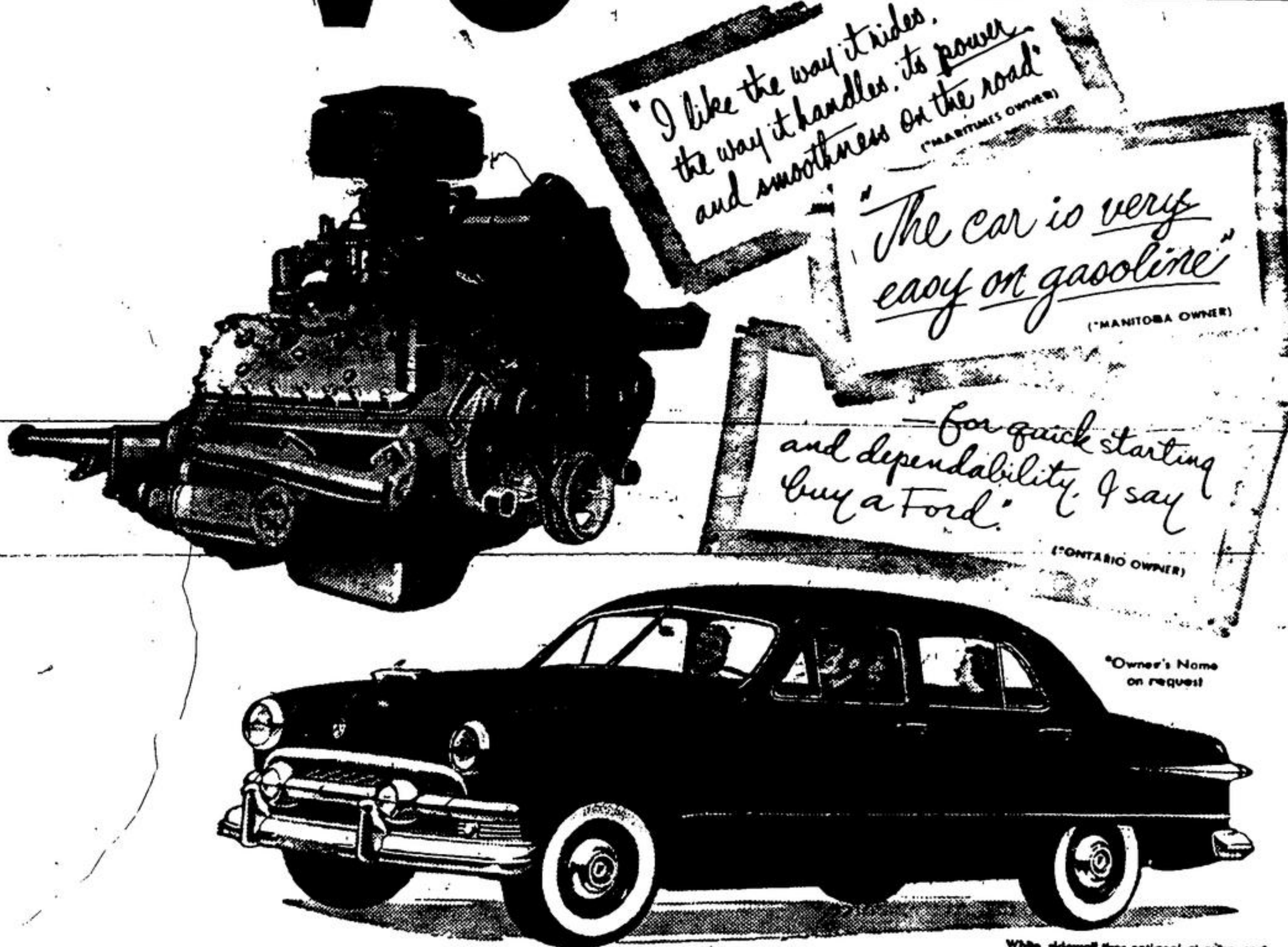
Design Work a Specialty

Bonded Member T.D.S. (Telegraph Delivery Service)

Flowers by wire anywhere in the world.

Norton Floral
Phone 315W - Georgetown

GET THE V-8 THAT'S OWNER-PROVED

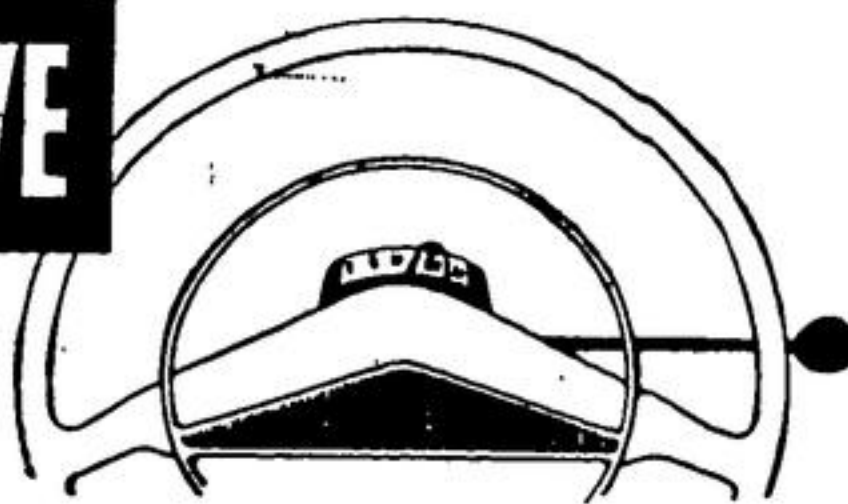


... and now with FORDOMATIC DRIVE

"Test-Drive" the '51 Ford and listen to its famous time-proved, owner-proved V-8 Engine. It's so quiet you can hardly hear it—yet it packs the pace and eager response of a full 100 Horsepower. Here's quality performance with dependability and long life resulting from year upon year of progressive Ford research and development—proved by hundreds of thousands of Canadian owners—over millions of miles—on all types of roads—under every kind of weather and driving conditions. And here's economy, proved in the 1951 Mobilgas Economy Run, with the Ford V-8 the winner over all other cars in its class! Now the Ford V-8 is available with Fordomatic Drive—the newest and finest in no-shift, no-clutch driving. Test-Drive the Ford V-8 with Fordomatic Drive—owner-proved by tens of thousands of drivers—feel the quality performance and the quality difference. Compare, and you'll buy Ford!

*FORDOMATIC DRIVE optional at extra cost. Conventional transmission is available as standard, with Ford Overdrive optional at extra cost... a choice of three kinds of drive.

TEST-DRIVE it for POWER and New DRIVING EASE!



NO CLUTCH TO PUSH!
NO GEARS TO SHIFT!

FORD

Georgetown Motors Your Friendly Ford and Monarch Dealer Phone 280

New Exhibit Replaces Butter Cow at Exhibition

The Canadian National Exhibition has been "stood up" by Bessie, the Butter Cow. She is not present. In her place is an ingenious display portraying the dairy farmer as a producer, a business man and a merchandiser. The story is presented by the four dairy organizations in Ontario, in cooperation with the other members of Dairy Farmers of Canada.

In lighted, coloured photography, the producer is shown as a breeder, feeder, mechanic, agronomist and conservationist; as a business man he is depicted as manager, buyer, seller, employer and bookkeeper; as a merchandiser, his efforts are told by Marie Farmer, food editor of the Dairy Foods Service Bureau, under the caption "Adventures in Taste". These changing, colour photographs graphically show phases in the production of Dairy Foods and illustrate some of their uses in homes. Synchronized with each section of this story are displays of milk, cream, cheese, evaporated and powdered milk and ice cream.

CROSS AUTO PARTS

For All Make Cars and Trucks
Tires from 12x1 1/2 to 26x10

24-hour Towing & Winching Service

Chev. D.P. Axles
BUS. PHONE 2821
MILTON
Res. Robert St. - Phone 121