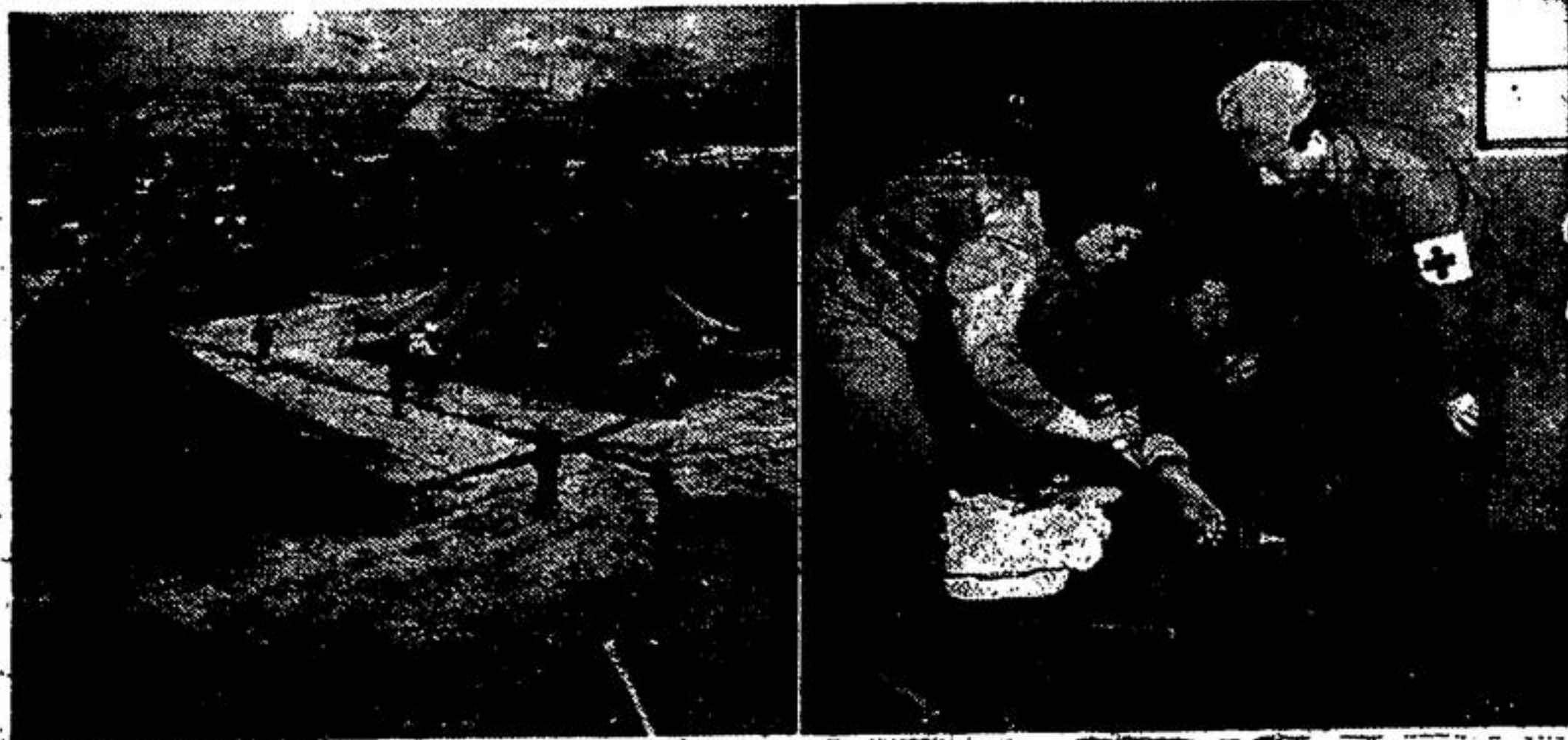


**Tent City in Korea Where U.N. Quarters Its Prisoners of War**



Nearly 150,000 prisoners of war from the Chinese and North Korean Communist armies are held by the United Nations forces in huge tent compounds like the one shown at left above. The camps are kept clean and in order by the prisoners themselves. At right, a U. S. Army nurse, Captain Vir-

ginia Gillespie, of Mentone, Cal., aided by a captured Korean physician, treats a young prisoner who suffered a leg wound. Prisoners who are ill are treated in the world's largest hospital, which has 10,000 beds. The United Command reports that the prisoners range in age from 15 to 60 years.



**Robert Matthews Studies For Anglican Priesthood**

Robert Matthews, Kitchener, is entering the Church of England clergy and mission field. The former Georgetown boy will start his theological studies at St. Chad's College in Regina, Saskatchewan this month.

Robert is the son of Mrs. Harry Matthews of Kitchener. The family were very active in St. George's Church affairs when they lived in town, where his father was employed at the Dominion Seed House. They moved from here to Stratford a few years ago and after Mr. Matthews' death, his wife, Robert and elder brother Henry, who is employed in a Kitchener chain store, moved to that city.

A week ago Sunday night following the regular service in Christ Church, a social evening and presentation was held in his honour. Brief addresses were made by Rev. A. E. Dillstone, rector of Christ Church, Rev. Stanley Dods of the Church of St. Columba, Rev. Derwyn Jones of New Hamburg and Bill Barnes, president of Christ Church AYPA.

J. A. Smith, people's warden presented Mr. Matthews with a cheque

from the congregation. The personal gift of a Bible was presented by Mrs. Dillstone.

Besides friends from Brantford, Woodstock, Stratford, Brampton and Hespeler, some of his Georgetown friends were present. These included Mr. and Mrs. Harvey Dewhurst, Mrs. Andrew Dewhurst and Mrs. Fred Laws.

**Georgetown will be Featured in Telegram**

Readers of the Toronto Telegram will be interested to know that on Saturday, Georgetown will be featured in "On The Map" which graces the front page, second section of each Saturday's edition.

This has been a popular feature of the week-end Telegram ever since Dorothy Howarth started writing it several months ago. Miss Howarth has been replaced by other writers since she went to Europe to do a series of articles for the paper. Many other distant towns such as Brantford, Streetsville, Cheltenham and Cooksville have already been written up.

The Telegram has consented to a round-trip complete with the pictures which will appear in next week's Herald.

**MOUNTFORDS WIN PRIZE IN C.N.E. TALENT SHOW**

Vernor Mountford, an 11-year-old boy, whose last local appearance was at the Old Bill's Rehoboth club party in the week placed second in a talent show at the Patriotic Theatre of the Canadian National Exhibition.

The father and son vocal team won a set of 1947 Rogers Bros. silver coffee spoons for the second in the Harmonious and harmonious-playing trio. Radio's Don Sims was the stage director and in presenting the prizes made reference to the fact that father and son participation in such events was far too infrequent. He commended the Mountfords and said he felt there would be far less juvenile delinquency if other fathers would take as much interest in their families.

**NORVAL**

**Olive Rankine Guest Artist CNE Concert**

Olive Rankine, soprano, formerly of Norval, was guest artist on September 5th in an afternoon recital at the CNE music amphitheatre. Winner of many medals in Peel and Halton music festivals, Miss Rankine is studying with Dorothy Allan Park for her LRCT next June.

A Toronto critic remarked of her voice "Miss Rankine's singing style has been developing markedly in the ease with which she traverses her excellent range, the sympathy of her interpretations and the purity of her tone."

In 1949 Miss Rankine won a CNE scholarship and in 1950 a Kiwanis scholarship. This year her studies are being assisted by a scholarship from the Royal Conservatory of Toronto.

In her recital Miss Rankine sang: Smanie implacabili from "Così fan tutte" by Mozart; "I Will Extol Thee from "Eli" by Costa; Le Long des saules, by Fourdrain; Carnaval, by Fourdrain; Pleurez, pleurez mes yeux from "Le Cid" by Massenet; Still the Lark Finds Repose, by Linley; Never the Nightingale, by Sacco; Daybreak, by McDonald; and Ernani involami from Verdi's opera Ernani.

**NOTICE TO CREDITORS**

IN THE ESTATE of John F. Sinclair, Sr., Farmer, Deceased.

All persons having claims against the estate of John F. Sinclair, Sr., late of the Township of Esqueving, Farmer, who died on or about the 28th day of June, A.D. 1951, are hereby notified to send particulars of same to the undersigned on or before the 12th day of October, 1951, after which date the estate will be distributed with regard only to the claims of which the undersigned shall then have notice, and the undersigned will not be liable to any person of whose claim they shall not then have notice.

DATED at Georgetown, this 11th day of September, A.D. 1951.

J. Fred Sinclair, Jr., and Donald Sinclair, Executors of the estate of John F. Sinclair, Sr., by their Solicitors, Dale and Bennett, Georgetown, Ont. 9-26

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**YOURS TO ENJOY**

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Hello Homemakers! We should be able to add an "s" to squash to remind us of the many varieties of squash. However, it is not too difficult to tell the difference in the eating of summer squash and the winter squash. The early varieties are so delicate in flavor while the later kinds (Acorn and Hubbard) are stronger both in flavour and colour.

Some of the summer squash are easily named because of their shape — The Yellow Crookneck, The Button and Vegetable Marrow. Others that are more difficult to label are ones like Zucchini and Cymplings. If you do not know them, take a trip to a market where gardeners can tell you about these interesting species.

**TAKE A TIP**

1. To cook summer squash: Take off stem end. Remove large seeds and coarse fibres. Leave in halves, slice or dice. (Paring is not necessary.) Boil halves squash 40 to 60 minutes or boil dice pieces about 15 minutes. Or bake summer squash at 350 for about 40 minutes.

2. To open or cut winter squash easily, place the whole vegetable in a preheated electric oven of 400 degrees until heated through. Cool cut and pare.

3. To cook winter squash cut into serving sizes and free of seeds and fibres.

(a) Boil a 30 minutes and serve hot or cold.

Or scrape from shell and wash (b) Bake pieces of squash in preheated electric oven of 350 degrees about 50 minutes.

4. Seasoning for summer squash may be one of the following: Nutmeg, cayenne pepper, minced onion, chili sauce, cheese, bits of cooked bacon and brown sugar.

5. Additions for baked squash — Fill hollow portion with cooked sausage patties or seasoned lima beans mixed with sour cream and chives.

6. To glaze squash, pare and parboil pieces for 30 min. Drain. Place in shallow baking pan. Drizzle over pieces a glazing syrup of half cup white sugar, half cup brown sugar, half cup water and 2 tbsps butter. Bake in electric oven of 350 degrees for 30 minutes, basting frequently with the syrup.

7. Peeling and seeding summer squash is optional. Some people believe that the seeds strengthen the flavour while cooking, others consider the seeds a nuisance to remove from the pulp when it is hot.

8. Our preferred method of cooking squash is in a colander or sieve over boiling water. We sprinkle a teaspoon of salt on prepared serving size pieces. The kettle is covered as tightly as possible. Since squash is surprisingly watery, it will mash as soon as skins can be removed, and you can see the skins partly separate from the pulp in about 20 minutes. Beat in 1 tablespoon top milk and a pinch of pepper, then serve.

9. Prepare squash for pie filling the same as pumpkin.

**The Question Box**

Mrs. T. K. asks: How do you serve oyster plant?

Answer: To cook oyster plant or leafy prepare like parsnips. Plunge in cold water with a little lemon juice. Boil in it to prevent discoloration. Boil inch-cubed pieces until tender. Serve with butter.

How can you preserve green peas in stewed

peas? Boil green peas with a few

**Start saving now for next year's vacation**

Now is the time to start planning for next year's holiday. Decide what you would really like to do next summer, how much it will cost — then open a special savings account at the Royal Bank — earmarked "For Holidays Only". Lay aside whatever you can afford every pay day and watch your vacation fund grow. It's a grand feeling to have cash all ready when holidays roll around.

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