KIRK-KRAFT STUDIO

On No. 7 Highway at Mt. Pleasant

Opening Monday, October 8

Afternoons and Friday Evenings

HANDICRAFTS . . . GIFT SHOP

Mrs. D. R. McLaughlin

Mrs. M. H. Moyer

The Past Noble Grands' Club Oddfellows and Rebekahs

INVITE YOU TO ATTEND A

DANCE

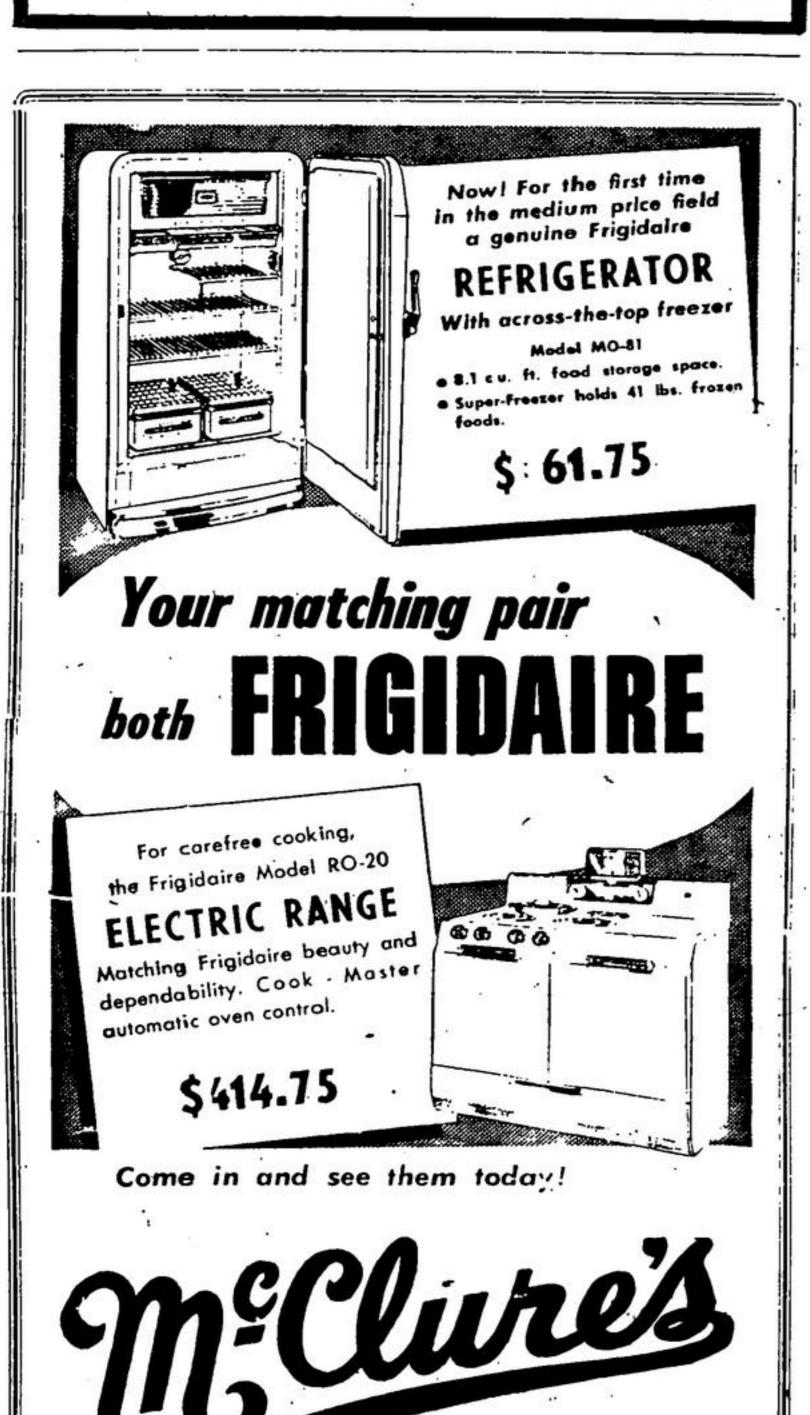
Friday, October 12th GEORGETOWN ARENA

ROSE ROOM

RUSS CREIGHTON'S ORCHESTRA

Ernie Packer, Floor Manager

Admission \$1.00



GHS NEWS

NO RUGBY TEAM THIS YEAR AT G.H.S.

by Staff and Al Well since no complaints have been received by the writers about ded it will be safe to enter another one. We had hoped to have the winners of the track and field events in this week's column, however since the field day was postponed until Wednesday, the event will be

reported in next week's column. The cadet corps will have an extra week to practice for the review by Princess Elizabeth and the Duke Edinburgh at Toronto and the corps should be in good shape by

hills we are on a military subwe hear that George McClure

in his trip to Camp Borden with the Lorne Scots did a good job as an M.P. George somehow received a slight black eye which he said happened when he was 'changing arms' which on parade, at least the story

sounds good. The writers of the column wish last week's column, we have deci- to express on behalf of the students and teachers of GHS the deepest sympathy to Gail Wheeler on the

> death of her father. The school has decided not to enter a football team in the North Halton league against Milton and Acton. This decision has been made, due to lack of good material. The school will have a league of their own with a group of teams chosen from the year's football team. The first formschool. This is being done in hope ers are so small that Miss Luke has of discovering some new material for next year. A good look at First Form would show anyone why there is no available material. The

HOME ECONOMIST

Hello Homemakers! With Thanksgiving week-end almost here, you

may have ordered the turkey. Now

for the fixings and the dessert with

the trimmings. Actually there may

be no extra frills for this occasion

since it is a time, to be glad there

are no shortages - and as the

Scotchman remarked recently, "The

langer we live, we see the mae

meals people still want foods they

fancy rather than those that protect

their health and save expense. With

this in mind, we considered Cana-

dian foods that are in season, econ-

omical to buy and those requiring the least time, and energy in preparation. The appreciation of a Thanksgiving dinner is a meal pre-

pared with extra care to have each dish flavorful and particularly attractive. For economy, let the trim-

mings be such items as an extra dish of savory dressing made from

toasted bread crumbs. Then, too, you may use the tag ends of pie dough pressed with a decorative cookie cutter and placed on the top of the partially baked pumpkin pie. Among the fixing for the fes-

tive meal, we have seen a large bowl of tossed salad become limp and watery. So, for the sake of

-time and economy, prepare a jellied

mould containing minced or grated carrot, cabbage, and green pepper.

As an alternative to a jellied salad, served chilled tomato juice or vegetable juice as an appetizer--thoroughly chilled Then the meal

should be served piping hot-and that goes for the tea and coffee, too. THANKSGIVING DINNER

Hot Cranberry Juice

Giblet Gravy

Turnip and Carrot Sticks

Tomato Juice

Vegetable Casserole

(Potatoes, Carrots and Onions) Peach Upside Down Cake

Custard Sauce

Tea

Grage Junce

Brown Gravy

Jellied Vegetable Aspie

Beverage

CRANBERRY SAUCE

Cook 2 cups cranberries in 3 cups

water until the skins pop; strain through a sieve Cook 12 cup sugar with the juice until dissolved (about 2 minutes) Chill and add a little lemon juice and half as much unsweetened pineapple juice or canned

BREAD STUFFING

Melt the fat in a heavy skillet

and cook onion in it until yellow Stir in some of the bread crumbs.

Keep stirring to prevent too much browning, then turn into bowl of

remaining crumbs (add hot water to moisten if you wish a moist stuffing). Cool and then spoon into

the bird. Note: About 30 slices of

(14 lb turkey. 12 cups (3 qts), dry crumbs

apple juice Chill Serves 8

I cup bacon dripping

cup minced onion

2 tbsps salt

I tsp thyme

2 tsps sage

I tsp pepper in

11 cups chopped celery

Savory Dressing

Brussels Sprouts

Coffee

Mustard Sauce

Suct Pud leng

Cheese

Squash

Roast Turkey

Sweet Potatoes

Baked Ham

Spiced Beef

Apple Pie

Pota oes

Squash pie

Truly it is amazing that with the

ferlies.

THE MAIL BAG

ROSS HUNTER ENLISTS FOR EUROPEAN SERVICE

Camp Borden, Ontario. Dear Mr. Editor:

It has been a long time since our last talk - 1947 to be exact.

Well as you may already know I am back in the army, this time for good. I reenlisted on June 16th with the 27th Infantry Brigade and expect to be attached to the 52nd Field Dental Transport overseas. I will go as a baker cook for 25 officers, NCO's and men. I was recommended for this lucky go a few days ago. My corporal's rank was confirmed in August and I have Group 3 trades pay, with a return to my sérgeancy once I reach my

increasing knowledge of wholesome I still feel groud when I recall the grand certificate I received from Georgetown and the cheque

back in 1948 while in the Yukon. Georgetown is one place that will

always be in my memories. Opl. Ross Hunter, SB80684 RCASC School Camp Borden, Ont.

Royal Paintings Shown At Eaton's College St.

Olga Koulikovsky, Grand Duchess of Russia and a relative of the British royal family has her paintings and water colours on display and for sale at present at the Fine Art Galleries in Eaton's College Street

Some of the landscapes are of Denmark where Colonel and Mrs: Koulikovsky lived and farmed for 28 years after leaving Russia. Others are of their new homeland, taken largely from the rolling hills near their present farm at Campbellville.

How"Skinny"Girls **Get Lovely Curves**

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Gain 5 to 10 lbs, New Per housands who never could gain weight before, as we shapely, attractive figures. No more been been ugly hollows. They thank Ostrez. It peaks on bodies skinny because blood lacks from the policy of th

Ballinafad United Church Mr. William A. Gibb 10 a.m. - Sunday School

11 a.m. - Public Worship

Norval and Union Presbyterian Churches Rev. Leckhart Royal, B.A. Norval

10 a.m. - Public Worship. Union

11.15 a.m. - Public Worship



THE COMMODORES COME TO CAMPBELLVILLE

A male quartette well-known on the concert stage and radio, The Commodores will present a concert next Monday at St. David's Church, Campbellville. Assisting artist will be Edgar Goodaire, concert and radio organist who will be at the console of the Wurlitzer electric organ. This is one of the finest programs to be presented in this district this year



BIGGER and BETTER than EVER!

"THE ROSE ROOM"

GEORGETOWN ARENA

FRIDAY, OCTOBER 26th

COSTUME PRIZES — FUN AND FROLIC Dancing with the Debonnaires

HAVE A GLORIOUS EVENING While helping the Lions Club raise funds for their welfare work



Space contributed in the service of the community by John Labatt Limited.

GEORGETOWN LIONS

bread makes 12 cups or 3 quarts of ROAST TURKEY

Pat a mixture of half cup soft butter with 12 cup flour over the turkey. Cover with a cheesecloth dipped in melted shortening. Place the raw turkey fat in the bottom of the pan before putting in the roast. Roast in a preheated electric oven of 300 degrees allowing 25 minutes per pound. The turkey may be basted with the fat from the pan about every hour. Note: It saves time to stuff the bird one or two days ahead if it can be kept cool in the refrig-

SQUASH PIE

- (Filling for a 9' Pic) 13 cups cooked squash
- 1 tsp. salt
- 112 cups milk 2 large eggs
- I cup brown sugar
- I tsp. cinnamon
- 15 tsp. nutmeg
- 's tsp. ginger
- I thsp. melted butter Note 1: To prepare squash, place diced vegetable in 2" of boiling

water. Cover tightly and cook 30 minutes. Mash well and then mea-

biggest boy in first form is no big-

ger than the smallest boy on last

to look down to see them. Well, George has run out of ideas so we will sign off until next week.