

WILL THOMPSON COACH? CLUB SAYS "YES" - ERN "NO"

Will a mystery is Ern Thompson's assured return as mentor of the club for this season. Hockey officials say Ern will be back in his old place on the bench after an absence of several years. Ern is definitely won't be, and he is with a straight face, though it is just the trace of a smile. What does seem to be definite is that Kenny Braithwaite, who took the club to an Intermediate B championship two years ago, and led the club again last year, will be back again for the new season. And Ken Nash, whose personality and ability to play either defence or forward position makes him a popular member of the team, will practice the boys before games.

showing up at practices. All, that is, but Blackie Graham, a one-year man who went well with the Raiders and has shifted this season to Renfrew where he will play in the Ottawa Valley league, and Acton's Sonny Townsley, who, we hear, has made a berth with an American farm team down Washington way. Fred Kentner, of the Acton Tanners, who was one of Milton's stars last season is with the same outfit.

ooOoo

A new face on the team will be 190-pound, defenceman, Pete Ward. This 20 year old hails from Three Rivers, Quebec, where he played Junior A last year. Hockey club vice prexy Wilf Hillis will have to visit his home town of Simcoe in disguise this winter, for Ward was snatched from under the noses of

the hockey stalwarts there where he had been lured but had signed no contract. He is working at present for the Board of Parks, but hopes to obtain a permanent job when the temporary employment recession eases.

Some of the local young hopefuls are also after Raider uniforms, and it is to be hoped that they have what it takes to build up a strong team. Noted at practices, up from junior ranks are Gerry Inglis, Blake Baxter, PeeWee Huffman and Mel Beaumont. Mel has made a few brief appearances in the last two years, to provide a three-brother combination with Del and Junior.

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Something new this year and long overdue is the decision to cover doctor and hospital bills for players with insurance. It will be advantageous for players to know they are protected on this score, and it will ease the financial headaches of the management. Much of last year's deficit was caused by a few big accident bills.

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Fots of enthusiasm on the curling scene. A work party mapped out five rinks on the artificial ice in preparation for the first games last week. The new clubroom is shaping up and new racks have been built for storage of curling stones. Those who haven't yet tried the game are reminded that newcomers are more than welcome.

This goes double for the ladies. Mrs. Harold Hutchinson is in charge of recruiting members for the new ladies division which will play for the first time on November 8th. Those interested should phone her at 367. Members of the club have volunteered to be on hand for instruction opening day.

Skinny men, women gain 5, 10, 15 lbs.

Get New Pep, Vim, Vigor



Hello Homemakers!! When the teenagers are "cooking" up dates, it's time for mother to cook dates, literally for the snack tin. Home is the best place for fun and food, so make the young folk welcome, and suggest using the card tables near the fireplace or the breakfast table in the kitchen.

DATE AND NUT BARS

- 3 eggs
- 1 cup sugar
- 2 cups dates, cut in pieces
- 1 cup nut meats, cut in pieces
- 1 cup flour
- 1 tsp. baking powder
- Few grains salt

Beat yolks until thick, then add sugar while beating constantly. Beat whites stiff. Sift flour with baking powder and salt and add the dates and nuts. Add beaten whites and flour mixture alternately to yolks. Drop from spoon or spread on buttered cookie sheet, bake 30 minutes in moderate electric oven (350 degs). While warm, cut in finger-shaped pieces and roll in powdered sugar.

MINCEMEAT HERMITS

- 1/2 cup sugar
- 1/2 cup butter
- 2 eggs well beaten
- 1 tsp. salt
- 1/2 cup milk
- 1/2 cup flour
- 1/2 cup raisins
- 1/2 cup nuts
- 1/2 cup currants
- 1/2 cup molasses
- 1/2 cup shortening

Beat butter and sugar, eggs, salt, and milk. Flour sifted with baking powder. Chill. Drop spoonfuls of mince meat cookie dough into electric oven 325 degrees.

GINGER SNAPS

- 1/2 cup molasses
- 1/2 cup shortening

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- 1 1/2 cup flour
 - 1/2 tsp. soda
 - 1 tsp. ginger
 - 1/2 tsp. salt
- Heat molasses to boiling point and pour over shortening. Add dry ingredients, mixed and sifted. Chill, roll, and bake 8 to 10 minutes in electric oven at 350 degrees.

ORANGE PARFAIT

- 1 can (tall) evaporated milk, chilled overnight.
- 1/2 cup icing sugar
- 1 orange, rind and juice
- Orange colouring
- 3 dates

Whip the milk, add sugar and whip. Add juice, rind, orange colouring and whip. Place in freezing trays. Make a design on top with sliced dates. Freeze 3 hours in electric refrigerator turned to coldest point.

TAKE A TIP

1. The dough roll-out cookies should be thoroughly chilled in the electric refrigerator for an hour to prevent spreading in the pan.
2. Do not grease an aluminum cookie sheet for cookies. Grease a tin pan lightly with salt-free fat.
3. Tough cookies are due to too much flour and too much rolling.
4. To keep some cookie dough for making fresh ones several days later, roll it in cellophane or heavy wax paper seal in the ends and store in the electric refrigerator.
5. Cookies stick to the pan because of excessive high temperatures and pans which may not be thoroughly oiled. Thin too cookies should be taken out with a spatula to a cake rack as soon as they come from oven. If the cookies tend to crack, place the sheet on a cloth hanging out of hot water for a few minutes.
6. If cookies become dry, sprinkle with milk, place in covered pan, and bake again for 10 to 15 minutes.
7. To give a glazed coating on top, roll out and bake a little longer, jelly and pour over baked cookies.

THE QUESTION BOX

Mrs. B. E. asks: Can I prevent my child from getting aluminum poisoning?

Answer: We suggest that aluminum items be kept away from children, and a salty diet to keep them from getting aluminum poisoning.

Mrs. C. E. asks: Is there a test for lead poisoning in the glaze of...

Candied Apple Sticks

- 1/2 cup sugar
 - 1/2 cup light corn syrup
 - 1/2 cup water
 - 1/2 tsp. colouring
 - 12 red apples
 - 12 skewers
 - Flavouring
- Put sugar, corn syrup and water in double boiler. Cook mixture, stirring until a small drop of syrup dropped into cold water becomes brittle. While syrup is being cooked, wash and slice the apples with cheese cloth dipped in water. Turn electric element to low toward last part of cooking. Add a few drops of extract or oil and colouring when the last stage has been reached. Turn electric element to simmer. Place wooden skewers in clean, dry apples and plunge each one rapidly into syrup then stand the skewer in a cake rack.
- Note: Moist or juicy apples will soften glaze in a day or so. Rainy weather causes softening, too.

Provincial Supervisor Speaks to Aid Society

Ernest Majury, supervisor from the provincial Department of Child Welfare discussed with members of the board of directors of Halton Children's Aid Society at their last meeting, the work of the society, and the minimum requirements of service as set out in the regulations. The meeting was held in the Society Office, Milton, vice president Mrs. W. A. Weaver, Burlington, presiding. It was decided to engage W. H. Clement to decorate the society offices. Dr. Cranfield reported on the possibility of having psychological examinations for society wards. After adjournment those present spent a social hour with superintendent Frank Thompson and his wife at their home.

FINDS LOST WALLET RETURNS IT TO LADY

Thanks to Josephine Lorusso, Mrs. Gordon, Mill Road, was a very happy woman last week after a day of anxiety. Returning from a shopping trip, Mrs. Gordon lost her wallet, containing a considerable sum of money, as well as personal papers and unemployment insurance book. She inserted an advertisement in the Herald, but before the Herald was printed Miss Lorusso had reported finding the wallet and the two ladies were put in touch.

QUARTER CENTURY DINNER
Provincial Paper's Quarter Century Club is holding its annual dinner tomorrow in the Legion Hall.



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