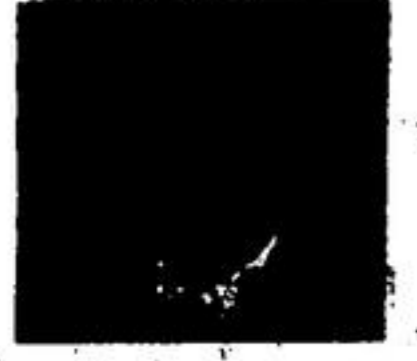


DO YOU Know.


How to guarantee the funds for your child's college education—regardless of what the future may have in store for you?

FOR THE ANSWER SEE



Wilf Hillis
Phone 694W
Main Street — Georgetown
representing

THE PRUDENTIAL
INSURANCE COMPANY OF AMERICA
A Mutual Life Insurance Company
Incorporated in the State of New Jersey




John Wayne and Patricia Neal make up the romantic star pair of "Operation Pacific". Warner Bros. submarine drama which begins its local engagement at the Roxy Theatre this Monday for two days.

• EAVESTROUGHING
• HEATING
• PLUMBING

Don Houston
PHONE 547W

THE MIXING BOWL
BY Anne Allan
HYDRO HOME ECONOMIST



Hello Homemakers! Soup satisfies the most ravenous or jaded appetite. Few foods can warm the cockles of the heart and produce such completely blissful contentment as a bowl of steaming, fragrant, flavourful soup. For difficult snacks we can count on soup, especially for the meal hour known as "When-we-get-home" or the occasions when a patient says, "I don't want anything to eat."

Today we keep an assortment of canned soups on the shelf or we store a big bowl of homemade soup in the refrigerator and use some frequently throughout the week.

2 onions
3 tpsps. salt
1 tsp. thyme
1/2 cup diced carrots
1/2 cup diced turnips
1/2 cup diced celery

Cut meat from the shin of beef and dice it. Brown in a little fat. Meantime heat the beef bone in the water and spices, add browned meat, cover and cook on electric element turned to Simmer for about 4 hrs. Add vegetables and continue cooking 1 hour.

Strain the Brown stock and vary it as you use it.

TAKE A TIP

- Mix together two kinds of canned soup amenable to blending. Tomato soup and split pea soup, for example, combine well.
- Heat cooked diced carrots or peas with bouillon.
- Heat lemon and parsley in strained consommé.
- Add a little sherry to canned bean soup or clam chowder.
- Add diced pears to chicken-gumbo soup.
- Serve accompaniments for soup, soda biscuits, toast, garlic bread, wheat sticks or cheese squares.
- Serve hot soup in hot bowls.
- Prepare dried vegetable soups in the pressure saucepan.
- Left-over vegetables may be made into palatable soup without meat stock. The liquid in which the vegetables was cooked, water in which mushrooms have been cooked, tomato juice or water in which bouillon cubes have been dissolved all serve as meat stock substitutes.
- Garnishes for cream soups: croutons, diced bits of cooked vegetable, chopped parsley, or a teaspoon of whipped cream.
- Garnishes for meat-stock soups, minced green pepper or pimento, sliced pickled onions, parsley, dried mint, or grated raw beet.

Variations

Cook any of the following in the quantity to be served: rice, alphabet macaroni, mushrooms, grated carrots, minced turnips. Then make stock the desired flavour and consistency by adding potato or other vegetable water.

THE QUESTION BOX

Mrs. C. A. asks: How do you remove excess fat from hot soup?
Answer: Skim as much fat from the top as possible then remove the remainder by passing small sheets of absorbent paper across the top.

Mrs. J. K. asks: How can we prepare meat stock to make a clear broth?
Answer: Allow 1 slightly beaten egg white and the crushed egg shell to each quart of stock. Heat until the liquid boils vigorously for 5 minutes. Remove from heat and pour 1/2 cup cold water into stock and leave in a warm place to settle. Strain.

Mrs. T. F. asks: Do you use the liquid in a box of oysters?
Answer: Yes, the oyster liquor is especially good in oyster stew. The oysters are cooked in the liquor for 5 minutes on electric element turned low and then added to hot milk (1 pint oysters for 4 cups milk). Flavour with 3 tpsps. butter, a dash of salt and cayenne.

Basic Cream Soup

2 tpsps. butter
2 tpsps. flour
1/2 onion, sliced
1 celery stalk
2 cups milk
1 tsp. salt

Make a paste of flour, butter and a little milk. Heat remainder of milk with onion, celery, salt and pepper, then add the paste. Cook 15 minutes. Yield: 2 cups sauce.

Variations

Cream carrot soup — Cook 2 cups diced carrots in 2 cups water. Rub through a sieve, and add to 2 cups hot cream sauce.

Cream Spinach Soup — Cook 1 lb. spinach in 1/2 cup water. Chop fine. Add 2 cups white sauce. Serve hot.

Cream Corn Soup — Heat 2 cups corn in 2 cups milk. Reheat with 2 cups cream sauce. Garnish with buttered popped corn.

Cream Potato Soup — Cook 2 cups diced potato and one diced onion. Combine with 2 cups sauce. Reheat.

Cream Tomato Soup — Heat 2 cups canned tomatoes with 6 peppercorns. Just before serving stir hot tomatoes into 2 cups hot white sauce slowly. Add salt if necessary. Beat with a rotary beater.

Brown Stock

6 lbs. beef
3 quarts water
1/2 tsp. peppercorns
6 cloves
1/2 bayleaf

Mrs. William Stubbs Chinguacousy Pioneer

A Chinguacousy Township pioneer, Mrs. Lillie Stubbs died in Peel Memorial Hospital, Brampton, on Saturday morning, November 3rd after a short illness. Mrs. Stubbs had been in failing health after a stroke three years ago.

A daughter of the late Andrew Dolson and Mary Jane Lyons, she was born in 1868 in Chinguacousy and lived most of her life across the road from her birthplace, on No. 17 5th concession west Chinguacousy. The last ten years she spent in Georgetown.

Her husband, William Stubbs, died in 1915. She is survived by three daughters, Lillian, Mrs. Cutting, Aurora; Mabel, Mrs. W. Fewster, Cooksville; Margaret, Mrs. J. H. Wardlaw, Malton; and one son, William, Georgetown. Two sisters also survive, Mrs. Jennie Bell, Stratford, and Miss Mary Dolson, who resided with her. Nine grandchildren and thirteen grandchildren mourn the loss of a well-loved grandmother.

The funeral was held on November 5th from McKillop's Funeral Home, Brampton, to Norval Presbyterian Cemetery. Pallbearers were six grandsons, Joseph Fewster, Don Muckart and Jesse, Jack, Lorne and Bruce Wardlaw. Flower bearers were nephews of the deceased, Elmore Dolson, Robert Dolson, Wesley Dolson and Lorne Bell.

BOWL AT THE LUCKY STRIKE

OPEN BOWLING
Monday Afternoons until 8.30 p.m.
Tuesday Afternoons
Wednesday Nites after 10
Friday Nites from 9.30
All day Saturday 10 a.m. to 11.30 p.m.

MILL STREET
Beside the Roxy
Visit our Snack Bar

E. P. Head
OPTOMETRIST
EYES EXAMINED
GLASSES FITTED
58 St. George's Square
GUELPH
Established 20 years

CROSS
S
S
[AUTO PARTS

For All Makes Cars and Trucks

Tires from 30x21 1/2 to 825x20
24-hour Towing and Winching Service.

Chev. D.P. Axles.
BUS. PHONE 6631 MILTON
Res. Robert St.—Phone 181

FARM NEWS
Miller Brothers Top Royal Wheat Show

Miller-Bros. of Georgetown who topped the Halton 50 bus. wheat club this past season, repeated their triumph in the inter-county competition at the Royal Winter Fair. Here they competed against the three top winners from each of ten counties in Ontario.

In the local Halton contest the awards were based entirely on the yield and field scores. On the other hand at the Royal the awards are based on (1) Appearance of the seed; (2) Weight per bushel; (3) Weight per 1000 kernels; (4) Freedom from disease; (5) Protein test; (6) Strength of gluten or baking quality. It is indeed no small honour to win the red ribbon in the inter-county wheat contest at the Royal, and with it Miller Bros. receive a Silver Tray, and \$75.00 in cash.

In the same class W. E. Breckon of Ereman placed fourth. W. E. Breckon, of Ereman, repeated his wins of former years by again winning first on his winter wheat at the 1951 Royal. This was a strong class and our heartfelt congratulations are extended to W. E. and also to Bob and Stewart Miller on their outstanding achievement.

As the extra that Counts!

WINNING THE GREY CUP
SYMBOL OF CANADIAN FOOTBALL SUPREMACY, DEMANDS EXTRA SKILL, EXTRA STAMINA AND EXTRA TEAM SPIRIT



MOST SPECTACULAR PLAY
BY FRITZIE HANSON OF WINNIPEG CAN GO YARDS FOR A TOUCHDOWN TO GIVE THE WEST ITS FIRST GREY CUP IN 1955



MOST THRILLING FINISH
ARGONAUTS AGAINST WINNIPEG, 1947 WITH HALF A MINUTE TO PLAY, ARGO, JOE KROL, KICKED A "ROUGE" TO WIN 10-9

GREY CUP FINALISTS (1946-1950)


1945 TORONTO 35	WINNIPEG 0
1946 TORONTO 28	WINNIPEG 6
1947 TORONTO 10	WINNIPEG 9
1948 CALGARY 12	OTTAWA 7
1949 MONTREAL 28	CALGARY 15
1950 TORONTO 13	WINNIPEG 0

(Clip for handy reference)



CARPENTRY
Renovations and Building
Kitchen cupboards
General repair work
MICHIE & DREDGE
Estimates, or by the hour
R. E. 5, Milton - Phone 156 r 31
No job too big or too small.

George the Sixth, by the Grace of God
of Great Britain, Ireland and the British Dominions, beyond the Seas King



Young men... Here is Challenge and OPPORTUNITY

Training and experience in leadership are two of the most valuable assets you can possess, no matter what lifetime career you select. You may obtain both training and experience as a leader under a new plan whereby the Canadian Army is training young men with Junior Matriculation or Equivalent Educational Standard as Officers in the Active Force.

But there is a challenge in the standards you must meet — in the courses you take and pass before you can qualify for a commission. And, there is opportunity in the privilege of leading Canada's soldiers at home and abroad.

If accepted you begin training at Camp Borden as an Officer Cadet to qualify as a Second Lieutenant in the Active Force. You will receive Second Lieutenant's pay while in training. When you are granted a commission you will then serve for periods of 3, 4 and 5 years as you choose under the Short Service Commission Plan. At the end of this service you may apply for a permanent commission.

To qualify you must be:—Single — Physically fit — Between 18 and 25 years of age and have a Junior Matriculation or Equivalent Educational Standard.

APPLY TODAY TO THE RECRUITING OFFICE NEAREST YOUR HOME

No. 13 Personnel Depot, Wallis House, Bideaux and Charlotte Sts., Ottawa, Ont.
No. 5 Personnel Depot, Artillery Park, Bagot St., Kingston, Ont.
Canadian Army Recruiting Station, 90 Richmond St. W., Toronto, Ont.
No. 7 Personnel Depot, Wolseley Barracks, Elizabeth Street, London, Ont.
Army Recruiting Centre, 230 Main Street West, North Bay, Ont.
Army Recruiting Centre, James Street Armoury, 200 James St. North, Hamilton, Ont.
A4790-0

Listen to "Voice of the Army" — Tuesday and Thursday evenings — Dominion Network