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Hello Homemakers! Christmas tunes ring through the air every hour of the day. Such joyous music arouses our interest in preparations for the festive season and the entertainment of relatives and friends. Some snacks can be ready well in advance, if you hide them. And there will always be help at your elbow if you mention making candy.

**Candy Stars**  
 5 cups puffed rice  
 1-3 cup butter  
 1/2 cup peanut butter  
 1/2 lb. marshmallows  
 Measure puffed rice into a shallow pan. Heat in an electric oven of 350 degs. for 10 mins. Pour puffed rice into a greased bowl. Meanwhile melt butter, marshmallows and peanut butter in double boiler. Pour over cereal, stirring until rice is coated. Pack mixture into greased star molds (or custard cups), cool and store.

**Peanut Brittle**  
 1 cup sugar  
 1/2 cup shelled peanuts  
 Chop peanut coarsely. Caramelize the sugar in a heavy iron pan, stirring constantly until the hard lumps become syrup. Turn from high to medium when lumps form. Pour the syrup over nuts in a pie plate. When cold, break in pieces.

**Turkish Delight**  
 2 tbsps gelatine  
 1/2 cup cold water  
 1/2 cup boiling water  
 2 cups gran sugar  
 1/4 tsp. salt  
 Grated rind 1 lemon  
 3 tbsps. lemon juice  
 Grated rind 1 orange  
 4 tbsps. orange juice  
**Maraschino cherries**  
 Place the gelatine in a saucetpan stir in the cold water; let stand for 5 mins. Add boiling water, sugar and salt; stir until dissolved. Boil for 15 mins. Remove from element and add fruit rind and juices. (Colour if desired.) Strain through a sieve into a square cake pan and set in a cold place. When firm, loosen the jelly from pan with a spatula. Cut into cubes and coat with powdered sugar.

**THE QUESTION BOX**  
 Mrs. J. T. asks: How do you

make coconut sweets, using condensed milk?

**Answer: Coconut Sweets.**  
 Moisten 1 (4 oz.) package shredded coconut with 1-3 cup sweetened condensed milk. Form into balls with the hands; flatten slightly. Bake in an electric oven of 300 degrees for 15 minutes. Makes about 16.

**Mrs. J. R. asks: Why does a yellow sugar mixture curdle sometimes when making candy?**  
**Answer: If a candy curdles while cooking, do not be alarmed, it will probably become smooth when it is beaten. It is usually due to freshly processed sugar or too much sugar. You may add water to sugared candy and boil it again.**

**Mrs. M. E. asks: Why does veal shank fail to jell when it has been cooked for 3 or 4 hours with gelatine added to it?**  
**Answer: A jellied mold cannot be prepared by cooking the gelatine in it. After the seasoned veal has been cooked tender, measure the hot liquid and soften plain gelatine with 1/2 cup cold water, allowing 1 envelope for 1 pint stock. After gelatine has softened for 15 mins., stir it into hot stock and immediately pour into greased mold. When mixture begins to jell, fold the cubed meat into it. Chill in electric refrigerator.**

**TAKE A TIP**

- To prevent candy from sugaring, use 2 or 3 tbsps. of corn syrup to any recipe.
- It is advisable to cook candy in a room where there is not excess steam as steam causes candy to become sticky.
- It is convenient to beat candy using the electric mixer if the cooked syrup is poured, while hot, into the large bowl. Add the butter and flavouring beat the candy at high speed if nuts are to be added, fold them in at low speed just before the mixture is to be poured into pans.
- Candies that are made up of butter, cream, chocolate or molasses are apt to burn if not stirred constantly. Stir the ingredients for these candies over high heat, then cook slightly after they reach the boiling point

**FARM NEWS**

**Scotsdale Herd Tops Shorthorn Class**

The Shorthorn Show at the 1951 Royal is reported to be just about the best on record. R. S. deQ. Quincy of Herefordshire, England, was the judge and he certainly wore down both the animals and the showmen by taking plenty of time to make sure he had the right animals at the top.

Scotsdale Farms, owned by S. G. Bennett, of Georgetown, just about dominated the show. Maurice Baker, popular manager at Scotsdale certainly had his animals in the pink of condition and is to be congratulated on their great showing. A few of their more prominent wins included first prize on their aged bull Scotsdale Dragoon, which went on to the senior and grand championship. The same herd had the first prize junior yearling bull on their recently imported Calrossie Golden Road; first on their junior bull calf Scotsdale Framsdan which went on to the junior male championship. They also had second prize summer yearling bull on Scotsdale Equipoise. In the female classes they had a first on their senior heifer calf; a second in the summer yearling class; as well as firsts in all of the group classes, including Breeders' Herd, and Get of Sire. In the latter the winning entry was sired by Scotsdale Aspiration.

Other prominent Halton Short-horn exhibitors included Grant Campbell, of Moffat, who among other prizes had second prize senior heifer calf and second prize senior bull calf; T. C. Amos, and Sandy Buchanan, of Moffat, with an 8th prize senior heifer calf; a third and a fifth in market classes; E. A. Manning, Hornby, and Stanley Norrish of Moffat. As indicated previously, it was a great show and anyone who got his animals in the prize money is to be congratulated since many herds went home with little in the way of prize money to show for their efforts.

These candies usually require beating when almost cold.

- Candies calling for a high content of water (hard candies) should be cooked rapidly without stirring any more than is necessary to prevent burning. Remove the syrup gently from the electric element and let it settle for a minute or two before pouring it.

**"the drivers are swell!"**



"The next time I go to see uncle Ed I'm going to go on the bus. Last week grandma and I had a long bus trip and the drivers were really swell. When we changed buses the driver helped grandma and me to pick out our new bus and he told her not to worry about anything. The new driver was swell too and he told me he had a little girl like me at home. I sure like going on the bus."

**FARES ARE LOW ROUND TRIP**  
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BOSTON	\$ 26.45
LOS ANGELES	97.20
ST. LOUIS	29.25
WASHINGTON	26.00

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**Rose Bar Restaurant**  
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**FARM NEWS**

**Halton Jersey Bred Prominent at the**

The Jersey Show at the 1951 Royal was well up to the high standard of former years. In a number of classes the number of entries ranged from 20 to as many as 34. Consequently anyone getting in the prize money should feel gratified at the result of his efforts. Halton was well and worthily represented by entries from the herds of Maurice and Hugh Beatty; Featherstone Bros.; and Gerald R. Graham. In a class of 19 two year olds in milk, M. C. Beatty had first on Lindale Basil Princess; in the same class Featherstone Bros. were sixth; and a second Beatty entry was seventh. Some of the other more prominent prizes taken by M. C. Beatty's Lindale herd included a fifth prize junior bull calf; a fourth prize senior bull calf; a sixth prize senior heifer calf; a fourth on their junior get of Lindale Beacon Bas; fourth prize junior herd; fourth prize dry cow; third on their get of Brampton Basil Ward; fourth prize dairy herd; 4th prize graded herd; and fifth prize progeny of dam. The mature class of cows in milk brought together 19 outstanding cows and here Featherstone Bros. great cow Avonlea Records Susanna after flirting with top award finished in fourth position. The same breeders had fourth and eighth in a great class of 23 senior yearling heifers; a sixth in the two year heifers in milk, etc.

—See our catalogue of Christmas advertising illustrations. Start your Christmas ads now. Phone No. 1

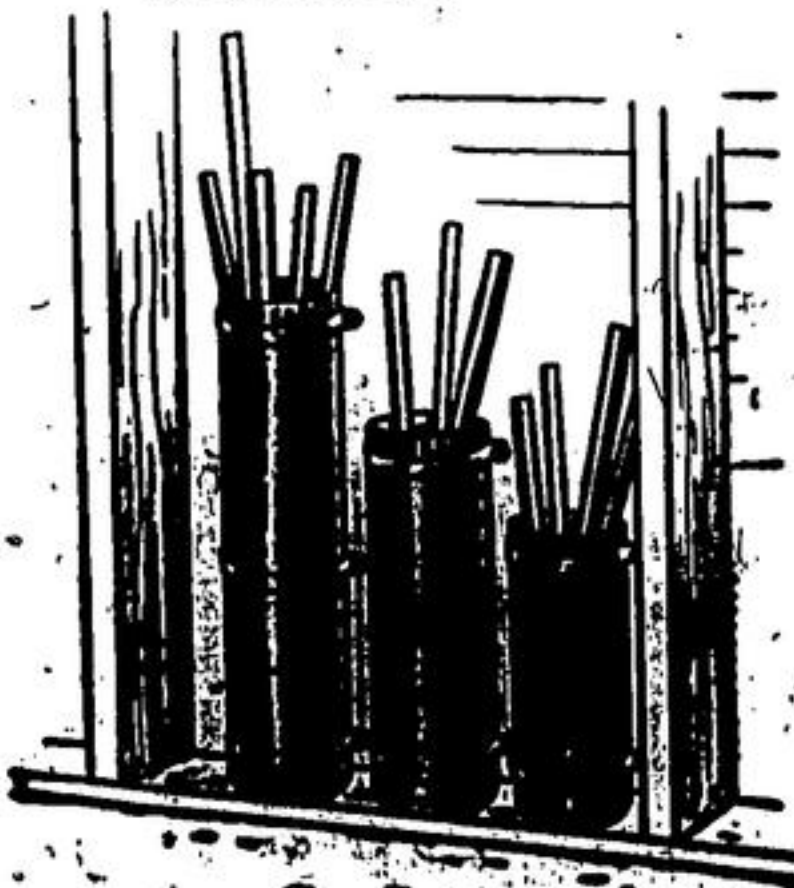


**STORAGE BIN for fruits and vegetables**

BUILD 3" FROM WALL  
 UPRIGHTS 2"x4"  
 RUNNERS 1"x2"  
 SLIDING TRAYS:  
 3"x30"x60"  
 FLAT BOTTOMS TO THE TRAYS ARE BEST—ONE INCH APART FOR AIR

**STORAGE for STAKES**

PIECES OF STOVE-PIPE, ON END AND FASTENED TO WALL WITH HEAVY GAUGE WIRE OR BAND OF TIN. PAINT AS DESIRED.



I suppose we have all been reminded that it is good to store for a rainy day, and of course that means winter as well. This was brought very much to mind when travelling through the country recently, and inspecting equipment in a farm home.

**Storage Bin**

This farmer did not agree with the old type bin in the corner of the cellar, he had built an airy one for better results. The framework of the bin was out from the wall about three inches, firmly constructed with sliding shelves or trays for fruit, bulbs, and vegetables. Plenty of air worked up through the trays as each had a slat bottom. It is well

to keep in mind that the room should be cool and dry for best results, and free from frost.

**Stove-pipes for Stakes**

Over in another corner of the basement I spied a storage place for stakes. These had been used for dahlias and tomatoes, some of bamboo and others of cedar. Stove-pipes had been fastened to the wall with heavy wire, and the stakes stood upright to prevent them from falling all over the place.

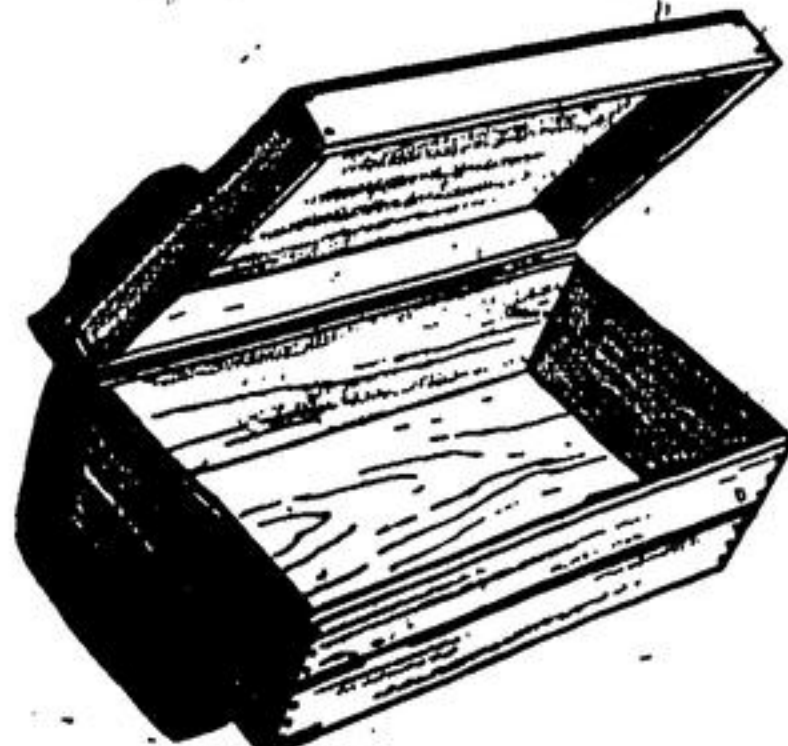
**Protection for Cheese**

Invited to partake of a little hospitality I was interested to note how the folks protected the cheese. A new flower-pot had been soaked in water, then placed over the cheese to keep it from drying out, and to protect it from flies.

**Small Tool Chest**

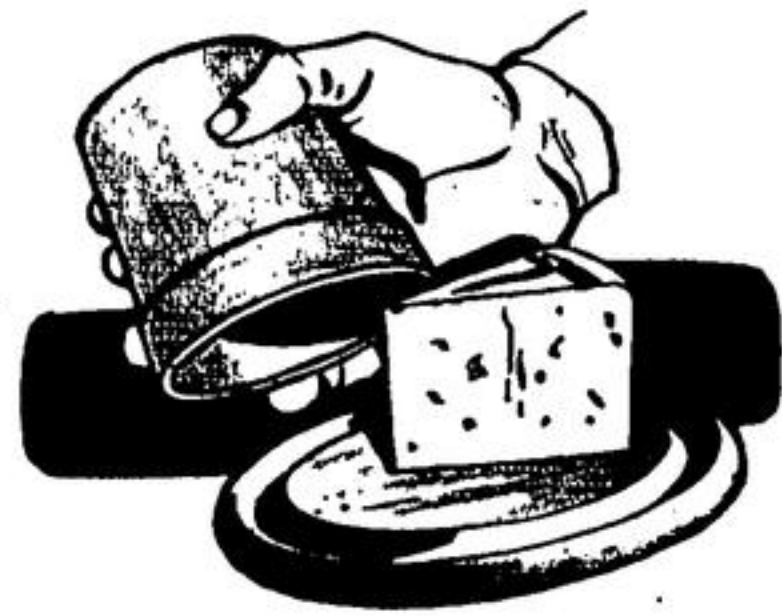
The principal of a school nearby invited me into the manual training room. One of the junior pupils had constructed a very neat tool-box from pieces of lath. Given a little extra touch this could have been converted into a fine box for gloves, ties or handkerchiefs.

**Around the Home**



**SMALL TOOL CHEST**

MADE OF LATHS, DRESSED FOR SMOOTH SURFACE. IF THREE LATHS HIGH TRAY MAY BE INSERTED (ONE LATH HIGH, SLIGHTLY SMALLER THAN CHEST ITSELF, RESTING ON TWO STRIPS TACKED TO INSIDE OF CHEST



**UNIQUE CHEESE PROTECTION**

FLOWER-POT 5" TO 7" ACROSS TOP, WASHED THOROUGHLY WITH STIFF BRUSH AND WARM WATER. MOISTEN BEFORE PLACING OVER CHEESE.

You'll find many other interesting and helpful suggestions like these in the booklet "Around the Home Again". Write for your copy to Tom Gard, c/o MOLSON'S (ONTARIO) LIMITED, P.O. Box 66, Adelaide St. East, Toronto.