

PENNSYLVANIA

EGG PEAS BUCKWHEAT STOVE NUT
BRIQUETTES COKE CASCADES

Howard's Poultry Remedies
Royal Purple and Pratt's Stock and Poultry Tonics

Hartz Mountain Bird Seed
Ballards & Pratt's Dog Food

BUILDING SUPPLIES

Lime, Gyproc Board and Lath

TENTEST CEMENT MASONITE

Insulation, Loose and Batts

LIVINGSTON STOKERS
Sales and Service

R. S. Adams Stores Ltd.

PHONE 48



Hello Homemakers! Fall with its orange, bronze and russet coloring, and its crisp stimulating air makes it necessary to cope with the most ambitious appetites. Fortunately the garden produce is still in abundance, especially the onions, pumpkin, sprouts, squash and other vegetables that add interest as well as a little more of that "staying" quality.

Baked Onions
Skin medium-sized onions. Pierce the side of each with a darning needle. Boil the onions until tender. Drain and core with an apple corer. Fill centres with a mixture of half crumbs and half grated cheese. Season with salt and paprika. Place in a baking dish. Add 1/2 inch of potato water or soup. Cover and bake at 375 degs. for about 30 mins. Remove cover and bake another 5 minutes.

Baked Eggplant
6 tomatoes
1/4 cup onion
1/4 cup sweet pepper
1/2 tsp. brown sugar
salt
paprika
1 eggplant, sliced
butter
Cut tomatoes in thick slices leaving skin on. Place tomatoes in a greased casserole. Sprinkle the mixture of minced onion, green pepper, brown sugar, salt and paprika over them. In another pan place sliced eggplant dotted with butter. Bake in preheated oven for 30 mins. Make toast. Serve a slice of eggplant on slice of toast topped with sliced tomato.

Tomato-Corn-Cheese
1 green pepper
1 small onion
2 tbsps. butter
1 cup cooked tomatoes
2/3 cup corn
2 tbsps. tapioca
1/2 tsp. salt
1/2 tsp. pepper
few cayenne
1 1/2 cups grated cheese
Seed and chop green pepper. Skin and chop onion. Melt butter and brown vegetables until brown. Heat tomatoes and corn in double boiler, then add peppers and onion and remaining ingredients. Cook for 5 to 7 mins. Serves 5.

Squash-Pineapple Dessert
1 medium squash
brown sugar
salt
1/2 cup crushed pineapple
1/4 cup sugar
1/2 cup orange juice
grated orange rind
butter
Cut squash and seed. Place pieces in a covered colander and steam over boiling water until nearly tender. Peel squash and cut in 1/2 inch cubes. Place squash and pineapple in alternate layers, sprinkling each layer with sugar and salt. Add orange rind and juice. Dot generously with butter. Bake at 350 degs. for 50 minutes.

Pumpkin Pie
1 1/2 cups pumpkin
2 egg yolks
2/3 cup brown sugar
1/2 tsp. ginger
1/2 tsp. cinnamon
1 1/4 cups milk
1/2 cup cream
2 tbsps. lemon juice
1/2 tsp. salt
2 egg whites, beaten
Line a 9-inch (or two 7-inch) pie plate with pie dough. Prepare pumpkin by cutting a medium sized one in half; remove seeds and fibres; then bake shell side up in a pan placed in a moderate oven until tender. Mash pumpkin pulp. Add beaten egg yolks, sugar, spices, milk, cream and lemon juice. Fold in beaten egg whites to which salt

EXTENSIVE CLEARING AUCTION SALE

Of Furniture, Farm Implements and Poultry Equipment

The undersigned have received instructions from

L. W. WOODS

To sell by public auction at his home, 8th Line, Township of Trafalgar, beside C.B.L. tower, on

SATURDAY, NOVEMBER 1st

At 1.30 o'clock, the following: FURNITURE—Chesterfield with 2 chairs to match; chesterfield, recovered; 2 studio couches, almost new; 2 end tables; book case; television table; coffee table; magazine rack; square centre table; upright piano; secretary; 2 odd large upholstered chairs; drapes; gale table; telephone table; no. of electric table and floor lamps; daveno; 2 dining room suites including 2 large china cabinets; 2 kitchen cabinets; Gurney electric stove; ice refrigerator; 2 single beds and springs; 2 double beds and springs; complete bedroom suite; 2 chiffoniers; no. of bedroom chairs; odd vanity; odd dressers; odd wash stands; cook stove; oil stove; coal heater; clothes rack; child's high chair; churn; 2 baby carriages; books; pictures; odd dishes; pans, cooking utensils; Spartan console radio; Stewart Warner console radio; and numerous other small household effects.

IMPLEMENTS, POULTRY EQUIPMENT, ETC.—Spring tooth harrow; drag harrows; coal chick brooder; 600 egg incubator; no. of fattening crates; feed hoppers; drinking fountains, etc.

No reserve as the proprietor is leaving this community for business reasons and has rented his home.

TERMS: Cash settlement with clerk day of sale.
HINDLEY AND ELLIOTT, Auctioneers.

has been added. Pour into shell. Bake at 450 degs. for 15 mins., then reset temperature to 325 degs, and continue baking 30 minutes.

TAKE A TIP

- 1. To prepare onions pour boiling water over them and let stand 2 minutes. Drain and skin them under cold water.
- 2. To French fry onions, cut them crosswise in 1/4 inch thick slices. Combine 1/2 cup milk and 1/2 cup water and soak sliced onions in it for 1/2 hour. Drain onions spread them on absorbent paper and dredge with flour. Season with salt and paprika. Fry in deep fat at 360 degrees until brown. Keep turning them in a 2 inch deep fat.
- 3. Green peppers may be skinned by placing in a hot oven for 3 to 5 minutes.
- 4. Boiled sweet peppers may be served as a vegetable if pepped up with a well-seasoned sauce or a can of condensed celery soup.

THE QUESTION BOX
Mr. R. J. asks: Can you make grape jelly as readily from cultivated red grapes as from the blue Concord?

Answer: Yes, both red or green cultivated grapes will make jelly, jam or spiced grape chutney. If the purple color is desired use half blue and half red grapes.

Mr. H. D. asks: Can we roast soybeans that are grown in our cornfield?

Answer: To roast soybeans, shell, then boil in salted water about 35 minutes. Drain and spread in a shallow greased pan. Dot with butter. Roast them in a moderate oven of 350 degrees until brown or about 20 minutes.

R.R. 4 LUCKY IN DRAWS AT COUNTY PLOWING MATCH OCTOBER 23

On Thursday, October 23, at the Halton County Plowing Match held in Nelson Township, the Regent Gasoline Company held a big lucky draw.

Mac Sprowl of R.R. 4, Acton, county president of the Halton Junior Farmers, won first prize, 100 gallons of Powered Regent Gasoline, P. W. Ford of R.R. 4, Milton, won second prize, five gallons of Regent Motor Oil, Maurice C. Beatty of R.R. 4, Milton, won third prize, 25 lbs. of Regent Chassis Lubrication.

All the prize winners were farmers, all from the county of Halton, and each one had a R.R. No. 4 address!

At the match were people from the counties of Oxford, Peel, York and Ontario and also a large number from cities and towns.

We're Still Incas Here in Canada

Canadians put the accent on youth, individually and collectively we hate to think that our population is aging. Offices and factories "retire" employees at 65 or even 60 on the theory that their working days are over. Pensions, whether provided by the government, by private employers, or from personal saving are the security our society offers men and women beyond "retirement age."

According to Dr. Martin Gumpert, in the Reader's Digest, this is out-dated thinking. Dr. Gumpert recalls that the great Inca civilization prescribed certain occupations for certain ages regardless of individual abilities. This rigidity, he implies, may have had something to do with the downfall of the Incas. He believes our arbitrary retirement policy is dangerous in two respects: it ignores present-day vital statistics, and it is medically unrealistic.

First, the article points out our present concept of retirement seems to be based on what the average life expectancy was in 1900 (about 48 years). To-day life expectancy has climbed to 78 years for men and 70 for women. By 1975, the average period between retirement and death will be about ten years or three times longer than in 1900.

The second point made by Dr. Gumpert is that the shrinking dollar makes a mockery of pension plans. None of the "security" programs can provide full maintenance under current conditions for the lengthening term of retirement.

The stark facts, writes Dr. Gumpert, are that our old people are going to have to work.

Furthermore, "our old people" are qualified to work, prefer to work and have much invaluable experience and talent to offer.

The implication of this article is that it's time we stopped being Incas.

Annual value of the tourist industry to Huronia is estimated at \$15 million and it is the district's second biggest industry, being surpassed only by farming.

ALL CLEAR AS MUD

"It is necessary for technical reasons that these warheads should be stored with the top at the bottom and the bottom at the top. In order that there may be no doubt as to which is the top and which is the bottom for storage purposes it will be seen that the bottom of each head has been labelled with the word top."—Extract from Admiralty instructions.

Fashion Hint



Trying for a tangible "shell-out" to-morrow on Hallowe'en? It'll take more than candy kisses and peanuts to buy this portable comforter! Mink? No. It's full flared, full-length honey dyed muskrat, reported to be one of the lowest priced furry beauties of the year in its class. And what class! Worth dressing up as a witch or ghost and scaring the wallets out of unsuspecting males. Lucky spooking!

Murray Grenke PAINTER AND DECORATOR

Phone: MILTON 366



More and more people are banking at

The Canadian Bank of Commerce

CARROLL'S Save You Money!

for Hallowe'en

- CANDY KISSES LB. 31c
- GUM DROPS Black and Orange POUND 31c
- JELLY BEANS Hallowe'en POUND 35c
- "SHELL-OUT" SUCKERS PKG. 25c
- POPPING CORN JIFFY TIN 26c
- PUMPKIN CULVERHOUSE 28-OZ. TIN 17c

IT'S APPLE PIE TIME!
MAKE IT FLAKIER WITH...
MONARCH
PIE CRUST MIX 17-OZ. PKG. 33c

NEW!
AYLMER MELON CUBES 7-OZ. PKG. 19c
Benson's or Canada
CORN STARCH Cookie Cutter FREE
2 PKGS. 35c

SPECIAL — TABLE QUALITY RED COHOE
SALMON 1/2-LB. TIN 25c
"SEA HAUL" BRAND

TUNA FLAKES Clover Leaf 1/2-LB. TIN 29c
STOKELY'S CORN CREAM 15-OZ. TIN 15c
NIBLETS CORN 14-OZ. TINS 37c

SPECIAL — VELVEETA
CHEESE 1/2-LB. PKG. 31c

Custard Creams Peek Freans 8-OZ. PKG. 29c
Peanut Butter HORNE'S 9-OZ. GLASS 31c
Smith's Jamboree 12-OZ. JAR 29c

SPECIAL — St. Williams Orange & Grapefruit
MARMALADE 24-OZ. JAR 28c

Hard Gloss GLO COAT Johnson's 65c, \$1.12
Aerowax No Rub WAX TIN 43c, 79c
Aerowax Paste WAX 1-LB. TIN 43c
Snowflake AMMONIA POWDER 2 PKGS. 19c

SPECIAL — AYLMEER TOMATO
CATSUP 11-OZ. BTL. 19c

- SUNKIST 288's ORANGES - - - - doz. 33c
- GOLDEN BANANAS - - - - 2 lb. 25c
- FLORIDA 96's GRAPEFRUIT - - - 5 for 29c
- ICEBERG LETTUCE - - - 2 for 23c
- CELLO CARROTS - - - 2 bags 25c

ROXY

FAMILY STYLE ENTERTAINMENT

Two Shows Nightly
Continuous From 7 p.m.

Matinee Saturday
and Holidays at 2 p.m.

LAST TIMES TODAY— "THE GOLDEN HORDE"

FRI. OCT. 31
SAT. NOV. 1

PLUS SELECTED SHORTS AND COLOR CARTOON

JOHN LUND
JEFF CHANDLER
The BATTLE AT APACHE PASS
COLOR BY TECHNICOLOR
with SUSAN CABOT • A UNIVERSAL-INTERNATIONAL PICTURE

MON.-TUES.

NOV. 3-4

BIG 3 for 1 SHOW

- 1 SPECTACULAR! DEFEAT! BREATH-TAKING! The Lion and the Horse
- 2 A CIRCUS OF JOY! 5 COLOR CARTOONS
- 3 FREE POPCORN FOR THE KIDS!

WED.-THURS.

NOV. 5-6

THE HILARIOUS TEAM THAT'S MAKING COMEDY HISTORY!

George Formby and Tommy Trinder
They're back! in an ALL NEW Big Parade of Fun!
LET GEORGE DO IT! and Trinder FIDDLERS THREE
Coming Soon "Prince of Peace" DON'T MISS IT
THE FUNNIEST THING THAT EVER HAPPENED ON THE SCREEN!