

HORSE'S FAVORITE

In Edmonton, an amateur photographer has photographic evidence that at least two horses in the Northwest Territory prefer eating fish to hay. This camera enthusiast returned home with a movie showing two big, white horses eating a pair of fish. It seemed as if they could not get enough, for when the Indians hung out fish for drying and curing, the horses would come along, pull them down and eat them.

NO PANHANDLER

Two men fishing from a pier had varied luck. When one of them commenced catching quite large fish, he unhooked them and then he promptly threw them back in the water. After a time the other fisherman, having had no bites and appalled at the action of the more fortunate one, asked, "What's the big idea?" To which the other replied: "They were all too big to fit my pan."



Hello Homemakers! While summer vegetables are so plentiful why not make the most of them? The cold roast will be more acceptable when 2 or 3 fresh vegetables go with it—and an interesting vegetable plate can replace a casserole dish appetizing these days.

The most appetizing vegetable is prepared in a way to make the familiar dish seem new. Company or not—the vegetables will disappear!

Menu (1): Oven meal baked for 1 hour at 350 degrees in preheated oven.

Ham-stuffed squash
Cheese-scalloped potatoes
Green beans
Raw carrots

Ham-stuffed squash: Select 4 summer squash about 6 inches long. Remove ends and parboil 15 mins. Cut a thin slice from one side of each squash. Scoop out the seeds. Mix 2 cups diced ham, ½ tsp. salt, ½ tsp. Worcestershire sauce, ½ tsp. dry mustard with ½ cup tomato soup. Stuff squash with ham mixture and place in baking pan with ¼ inch water around squash.

Cheese-scalloped potatoes: Prepare your favorite dish of scalloped potatoes; top with ½ cup grated cheese.

Green Bean Vinaigrette: Cut ends from 1 lb. green beans. Cook in boiling water for 15 mins. Drain; reheat with 3 tbsps. vinegar, 6 tbsps. salad oil, 1 tbsp. chopped green peppers, 1 tsp. pickle relish, 1 tsp green onion, 1 tsp. salt and a dash of pepper.

Menu (2): Broil meal for 20 minutes on pan 5 inches below top element of oven. Leave door ajar while on broil.

Spiced corn niblets: Slice corn from leftover corn-on-cob. Add 1 sliced banana and ¼ tsp. nutmeg and salt. Place in bottom of broiler pan. Place minute steaks sprinkled with meat tenderizer, dotted with margarine on the broiling pan.

Broiled tomatoes: Slice tomatoes, skin on, and place alongside steaks. Sprinkle with fine, dry crumbs mixed with minced parsley. Do not turn tomatoes when meat is turned in 10 minutes time.

Cream peas: Shell peas and parboil for 8 mins. Drain. Meanwhile saute 2 tbsps. sliced onion, 1 sliced sweet pepper in 2 tbsps. butter; add 1 tsp. flour, ½ cup milk, 1 tsp. minced thyme and the green

peas. Cook until milk is thickened on low heat.

Menu (3) Pressure cooked meal for 10 minutes in pressure saucepan at 10 lbs. pressure.

Parsley potatoes
Whole onions
Glazed carrots
Green limas

Scrub potatoes; peel onions and pierce with fork; scrape carrots and shell lima beans. Place in pressure cooker in piles with onions on top, if necessary. Add ½ cup water and 2 tbsps. salt. Be sure to turn element to simmer when 10 lbs. pressure is indicated. Place saucepan in a pan of cold water at end of 10 minutes and remove lid as soon as pressure is normal. Drain. Place vegetables in 4 bowls. Sprinkle potatoes with parsley. Mix a dash of nutmeg and butter to onions. Turn carrots after adding ½ cup currant jelly. Chop a half raw apple and mix with green limas. Arrange vegetables neatly on dinner plates.

THE QUESTION BOX

Miss G. T. asks: How can we make a rich red Harvard sauce?

Answer: Melt 2 tbsps. butter. Make a paste of 1 tsp. cornstarch; 1½ tbsps. brown sugar and ½ cup vinegar and stir into butter until mixture boils. Add 2 cups cubed beets and sprinkle in 1 tsp. salt. Let stand on summer heat until sauce is red.

Mrs. C. M. asks: For method of cooking zucchini.

Answer: Wash zucchini; do not peel. Cut in thin crosswise slices. Saute slices in heavy greased skillet for 10 or 12 minutes, turning occasionally. Season with salt and pepper.

Mrs. T. M. asks: Do you use flower or leaves of dill to place in layers for bottling pickles?

Answer: At this season when the dill is in bloom, we use the head and about 4 inches of stalk with the leaves on. If you are using dill that was dried last fall, use heads only.

Mrs. C. K. asks: How can we prevent cauliflower from turning brown while cooking?

Answer: Add sections of cauliflower to boiling water. Keep covered and boil until barely cooked, about 15 mins. Add salt and then drain. Overcooking in salty water causes brownness.

P. F. M-1526
THE ONTARIO MUNICIPAL BOARD
IN THE MATTER OF Section 390 of "The Municipal Act" (R.S.O. 1950, Chapter 243), and
IN THE MATTER OF an application of the Corporation of the Township of Trafalgar for approval of restricted area By-law number 1953-54, intitled: "A By-law to amend By-law No. 1953-45."

APPOINTMENT FOR HEARING

THE ONTARIO MUNICIPAL BOARD hereby appoints Friday, the 21st day of August, A.D. 1953, at the hour of 3.30 o'clock in the afternoon (Daylight Saving Time) at the Township Hall of Trafalgar, Trafalgar, for the hearing of all parties interested in support of or opposing this application.

DATED the 30th day of July, A. D. 1953, at Toronto.

M. B. Sanderson, SECRETARY.
Township of Trafalgar
By-Law No. 1953-54
A By-law to amend By-law No. 1953-45.

WHEREAS the Corporation of the Township of Trafalgar did on the 4th day of May, A.D. 1953, pass a By-law to provide for the set back of buildings on certain roads. AND WHEREAS application has been made to amend the said By-law.

NOW THEREFORE THE MUNICIPAL COUNCIL OF THE CORPORATION OF THE TOWNSHIP OF TRAFALGAR ENACTS AS FOLLOWS:

1. THAT the lands set out in Schedules "A" and "B" attached hereto and forming part of this By-law be and the same are exempted from the provisions of By-law number 1953-45.

READ a first, second and third time this 13th day of July, A.D. 1953.

E. F. Ford, Reeve.
S. A. Featherstone, Clerk.

SCHEDULE "A"

ALL and Singular that certain parcel and tract of land and premises situate, lying and being composed of part of Lot 26, Concession 4, South of Dundas Street described as follows:

COMMENCING at the intersection of the southerly limit of the Third Line and the southerly limit of Highway No. 2;

THENCE southerly along the southerly limit of the Third Line a distance of one hundred and ninety-six feet, eight inches (196' 8");

THENCE southwesterly parallel to No. 2 Highway a distance of eighty-one feet (81');

THENCE northwesterly on a course of North forty-four degrees, fifty-six minutes West (N44 degrees 56' W) a distance of one hundred and ninety-nine feet, eight inches (199' 8") to Highway No. 2;

THENCE northeasterly along the southerly limit of Highway No. 2, a distance of eighty-one feet, four and one-half inches (81' 4 1/2") to the place of beginning.

SCHEDULE "B"

ALL and Singular that certain parcel and tract of land situate, lying and being composed of part of Lot 31, Concession Two, South of Dundas Street described as follows:

COMMENCING at a point in the southerly limit of the road allowance between Lots 30 and 31 distant one thousand, two hundred and fifty-four feet, four inches (1,254' 4") measured northwesterly therealong from the northwesterly limit of the Queen Elizabeth Highway as widened by Plan 261;

THENCE northwesterly along the said southwesterly limit of the road allowance between Lots 30 and 31 a distance of two hundred and fifty feet, one and one-half inches (250' 1 1/2") to a point;

THENCE southwesterly on a course of South forty-four degrees, eighteen minutes West (S44 degrees 18' W) a distance of forty feet, four inches (40' 4") to a point;

THENCE southerly on a course of South twenty-five degrees, fifty-two minutes East (S25 degrees 52' E) a distance of two hundred and thirty-three feet (233') to a point;

THENCE easterly on a course of North eighty-nine degrees, thirty-eight minutes East (N89 degrees 38' E) a distance of forty feet, three inches (40' 3") to a point;

THENCE northeasterly on a course of North forty-five degrees, thirty-eight minutes East (N45 degrees 38' E) a distance of ninety-five feet, two inches (95' 2") to the point of beginning.

c-10-2



GODS, GRAVES, AND SCHOLARS
by C. W. Ceram

Gods, Graves, and Scholars is the imposing title of an imposing survey of archaeological discovery — but don't pass by this book on the Milton public library shelves, for it is enthralling and exciting reading as well as scholarly.

The book deals with four centres of discovery — Greece and Italy; Egypt; Assyria; Babylonia and Sumaria; and South America — and the men who uncovered the past in these areas. Probably the discoveries in Egypt are the best known, for the golden treasures of the pyramids and the Tombs of the Kings, particularly that of Tutankhamen, have been widely covered by the press.

The author's account of the opening of Tutankhamen's tomb is one of almost unbelievable splendour. Filling interior of the sealed burial chamber was a 17 by 11 by 9 feet high shrine entirely covered with gold. Inside this was a second shrine inside that a third, and inside that a fourth golden shrine. Within these was an immense yellow quartzite sarcophagus with a goddess spreading protective wings and arms over the foot end.

Inside the sarcophagus, in turn, was a golden effigy of the boy king on the lid of another coffin. In the forehead was a tiny wreath of flowers, "the last farewell offering of the widowed girl queen to her husband . . . Among all that regal splendour, that royal magnificence — everywhere the glint of gold — there was nothing so beautiful as those few withered flowers, still retaining their tinge of color. They told us what a short period three thousand three hundred years really was — but Yesterday and the Morrow. In fact, that little touch of nature made that ancient and our modern civilization kin." These were the words of Howard Carter,

one of the greatest names in the Egyptian field, when he opened the tomb.

Within this coffin, Carter discovered a third of solid gold, and inside this was the king's mummy. Found inside the mummy's bindings were 143 pieces of jewellery of various kinds. The 18 year-old Pharaoh was literally wrapped in several layers of gold and precious stones.

The author also discusses the "curse of the Pharaohs," a legend started when more than 20 persons connected with the unsealing of the tomb died under mysterious circumstances.

This is only one of many fascinating stories dealt with in the book. As well as the actual digging up of the past, the author includes a reconstruction of the life of the times, and the myths and beliefs of the people. Other sections deal with the Assyrian version of Noah and the flood, and the tower of Babel story, the labyrinth palace of King Minos of Crete and the terrible monster, the Minotaur, who devoured seven young men and seven girls every nine years.

The author himself says the book is only a synopsis, moving from peak to peak of archaeological achievement, and as such it presents no difficulties to the layman. Technicalities are avoided and the story of the past is clearly and simply unfolded.

This full and colorful drama of history should be a must on everyone's reading list.

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