

**COLOURED CAB ROUTES**

Plan for coloured routes through London and other towns to enable motorists in areas strange to them to find their way easily and safely to be submitted to the Ministry of Transport. It is suggested that a pair of coloured discs with the number of the route should be placed on lamp posts. It is claimed by the inventor that the plan would make for road safety by especially useful for tourists; enable police to cope better with congestion by directing through traffic along a specific route.

Canadian National Exhibition visitors seem never to tire of the motor-boat racing on the waterfront. The leaping, roaring, racing craft hurtle along the regatta course close to the seawall where sight-seers get an intimate view of the goings on without being exposed to danger.

**Tom Haines**  
PLASTER AND BRICK  
SAND, CEMENT & ROAD  
GRAVEL, LOOM & CESS-  
POOL STONE  
Phone 113r22  
Box 20, Georgetown  
GLEN WILLIAMS

Highest Cash Prices for  
**Dead Stock**  
HORSES, \$2.50 each  
CATTLE, \$2.50 each  
HOGS, .50c per cwt.  
According to size and condition  
Call Coll. Galt 27181  
**DARLING & COMPANY**  
OF CANADA, LIMITED

H. A. (Hank) PEACOCK  
Representing  
**C. H. Prudhomme & Sons**  
Nursery, Beamsville  
**NURSERY STOCK**  
High-grade Fruit Trees,  
Small Fruit, and Grape  
Vines.  
Ornamental Trees, Ever-  
greens, Perennials, Shrubs,  
Roses and Bulbs.  
Phone Milton 94r5  
R. R. 4 Milton

**Bee Line Electric**  
H. CORP  
MILTON HEIGHTS  
Wiring and Repairs on Motors, Washers,  
Ranges, Etc.  
PHONE 55R11 MILTON

**TRAVEL**  
the Friendly Way  
... BY BUS  
COMFORTABLE  
CONVENIENT  
FAST  
ECONOMICAL  
The  
**CANADA COACH LINES**  
LIMITED  
For TICKETS and INFORMATION CONSULT-  
RONALD HARRIS — PHONE 404  
"Use our Package Express Service for Quick Deliveries"



Hello Homemakers! Crisp, delicious pickles with the same mouth watering flavour that grandmother used to have can be made an easy way in your modern kitchen. The same zip and tang is the result of careful measurements while the crispness results from caution used in brining the raw vegetables. . . . You must admit it is a thrill to serve your own. Here are pickle recipes that are easy to follow:

**SWEET PICKLED COBS**  
Select and trim 6 quart basket of tiny corn cobs about 3 or 4 inches long—not ripened. Parboil 1 minute and pack into clean jars. Cover with the following warm mixture: 1 cup cider vinegar, 1 cup water, 1 teaspoon salt, 2 tablespoons brown sugar, 2 tablespoons whole cloves, and 1/2 teaspoon ground cinnamon. Tie whole cloves in piece of cheesecloth and mix ingredients together. Boil 5 mins. Partially cool before pouring over cobs.

**SWEET GHERKINS**  
4 quarts gherkins  
1 cup (bag) salt  
2 quarts water  
2 quarts white vinegar  
2 teaspoons powdered alum  
2 cups sugar  
4 teaspoons whole mixed pickling spice

Wash and prepare cucumbers, cutting into pieces where necessary. Cover cucumbers with cold salty water. Let stand 24 hours. Drain. Heat vinegar, add alum, sugar and spice tied loosely in cheesecloth bag. Boil 10 minutes, then remove spice bag. Pack pickles in clean jars, cover with the boiling vinegar and seal. Makes about 7 pints.

**DILLS**  
Select cucumbers 3 to 4 inches long. Wash, prick with a silver fork and soak overnight in clear, cold water. Drain and dry thoroughly. Wash and scald large jars. Place leaves of dill in the bottom of each jar—about 1/4 cup to a 2-qt. jar. Pack cucumbers in jars and put dill on top—about 1 stalk leaves and head. Finally pour the following hot mixture in jars to cover cucumbers: 2 cups hot vinegar with 9 cups water and 1 cup (bag) salt. Seal. Let stand in a cool place 7 weeks before using. Mixture is enough for 5 quarts.

**BREAD AND BUTTER PICKLES**  
6 quarts cucumbers (1 1/2 to 2 inches across)  
1 quart cooking onions  
3 green peppers  
1 sweet red pepper  
1 cup (bag) salt  
9 cups water  
2 quarts vinegar  
4 cups sugar  
4 teaspoons turmeric  
1 teaspoon mustard seed  
1/2 teaspoon celery seed  
Wash cucumbers, onions and pepper. Peel and slice cucumbers. Skin and slice onions, seed and slice peppers. Make a brine of salt and water. Cool and pour over vege-

tables, and let stand overnight. Drain thoroughly. Combine vinegar, sugar and spices. Bring to boil and add vegetables. When steaming hot pack into hot jars and seal. Yield: 12 pints.

**CORN RELISH**  
6 cups corn (cut from cob)  
4 cups chopped cucumber  
4 cups chopped tomatoes  
4 cups chopped celery  
4 cups chopped onions  
3 tablespoons (bag) salt  
2 tablespoons dry mustard  
1 tablespoon turmeric  
1 cup chopped green pepper  
1 cup chopped sweet red pepper  
4 cups vinegar  
3 cups brown sugar  
Chop vegetables coarsely. Simmer, uncovered, until thickened—about 45 minutes. Stir frequently and pack in jars. Cool, then seal with wax and cap bottles. Makes about 8 pints.

**TAKE A TIP.**  
1. Use firm, fresh vegetables for pickling.  
2. When vegetables are soaked in brine use bag salt—the free running iodized salt causes brown scum.  
3. Proportions of salt and water for brining is important to prevent soft or tough pickles. One cup salt to 2 quarts (10 cups) water is recommended.  
4. Use cider vinegar for flavour and strength but use white spirit vinegar where colour is important in clear pickling liquids.  
5. In making pickles, use enamel aluminum or stainless steel cooking utensils. Discoloration will form from brass lids or copper-bottomed pans—also zinc tubs or iron kettles.  
6. Whole spices do not discolour vegetables while ground spices tend to darken celery, onions, etc.  
7. Pickles keep well in a crock if covered and stored in cool place. Relishes and sauces should be poured in sterilized jars and sealed. Store in dark cool cupboard.

**OLD AGE NEEDN'T BE A NIGHTMARE**  
Canada's old folk are having a pretty rugged time of it. And what is being done about it? Very little, say the experts.  
True, some progress has been made in the way of economic security. But, states, H. Cecil Rhodes in "Health" Magazine, official journal of the Health League of Canada, little is being done to fulfil the natural desires of older people for human companionship, social and recreational interests and opportunities for full participation in the total life of the community.  
"This isn't an easy matter to solve," says Mr. Rhodes. "It is one of the most complex of all social problems. It involves a variety of economic circumstances, educational and cultural backgrounds, lifetime habits, health and other complicating factors. But let's suppose a community says O.K. We are going to tackle this problem. Where do we start?"  
The first step is to gather facts—where and how these people live; their health and economic status, and what resources are available to meet their needs. Study will disclose that any community has four classes of elderly citizens—the active, semi-active, inactive and the senile. If it's a large centre, they will be found in rooming houses, institutions, living with relatives or in their own homes—very much in that order, with the majority in single housekeeping rooms.  
In less than 50 years Canada's 60-plus population has jumped from 400,000 to 1,500,000—and is continuing to out-distance general population gains because of lower birth-rate and the fact that we live longer than our ancestors did.  
Keeping older people active in mind and body and helping them to retain their usefulness as citizens is a complex and urgent problem. Taxpayers are footing a heavy bill for social services, and it will be a great deal heavier, remarks Mr. Rhodes, "if we want to set up security measures which will make tolerable the old age of present-day middle-agers".

**SPECIALLY TOLD**  
The following brief comments by Franklin P. Jones in the Saturday Evening Post are a rather good hot-weather diet:  
Give a lawyer enough rope and he'll hang the jury.  
Neighbors don't come to see you just because you have television. They like the coffee and sandwiches too.  
The gold duffer seldom addresses the ball properly after he misses it.  
You don't have to leave your right arm to get a loan, these days. At some places they will accept the left.  
The nearest thing to a man with his head in the sand is apt to be a small boy with a shovel.

**In A Country Lane**  
By Lillian Collier Gray

A weed, we are told at school, is a plant in the wrong place. That definition was probably the easiest of all definitions we were supposed to remember, and it was such a sensible, reasonable sounding definition.

A weed wasn't a bad plant, or a dangerous plant, but it was simply a plant in the wrong place. The explanation was that probably every living plant each had its own peculiar merits. Some of the vegetation we know as weeds do a great deal of good when cultivated for the purpose for which it appears to have been designed. It is just when these plants get out of bounds and make a nuisance of themselves that they are weeds. Not unlike human nature in that respect, one has to admit.

We have been staging a winning battle against these plants in the wrong place all summer. These new sprays certainly are a boon to the farmer, that is, some of them are. A little experimenting shows which are the most effective. We've killed a lot of weeds, and still have a lot more to kill. Just now the strip of land between the lawn and highway gives me indigestion and ruins my disposition every time I look at it. Something has to be done with that area before another summer. Too small to be rightly called a field, too big to be mowed, too rough to be mowed, what to do with it?

While enjoying a picnic supper one recent Sunday with Peel county friends at our lovely Halton Community picnic grounds, one lady who goes weekly to Toronto market, remarked that flowers are in great demand. Why, you can even sell Queen Anne's Lace. "My goodness," I said, "Then I have a fortune I should be marketing right from our front yard." Yes, wild carrot and chicory do make a pretty bouquet, but I won't give them house room because they make me so annoyed every time I look at them outdoors.

One of the memories I have of my father is of the way he was always going around with a scythe cutting every weed in sight. I turned the grindstone for him while he sharpened that implement to razor keenness. The grindstone stood near the well in the shade, of a big apple tree. It was pleasant for a little girl to stand there in the shade, feeling very important turning the dripping wheel of the grindstone. Then dad would go all around the yards and buildings, slicing off the weeds with a swoop that told you he just enjoyed seeing them fall. Along the lane between the house and barns, up and down the locust-lined driveway, close to every building and fence, along the garden's edges. Never a weed could survive those vigilant eyes. There weren't any handy sprays then either. Just the good old scythe. He did this work usually in the evenings, just before dusk perhaps, if there wasn't too much dew. It was a spare time job, just one among several.

It is interesting to drive along the roads and take notice of the farms where the weeds are kept under control and those where they bloom unmolested as at present they do in our front yard, but only temporarily I hope. Some farmers hate weeds, some don't even see them, but I have to wonder what those who hate them think of the way they grow unhindered along our country roads. I always thought every township had a weed inspector. If they have, what do these people do, look at the weeds and accept them as being too much of a job? Anyway, on most roads, the weeds continue to flourish.

What the farmer who fights them inside his fences must think to see them creeping through into his crops, I often wonder. A Wellington County farmer was telling us recently that he has taken down his road fences and is cultivating right to the ditch, thus eliminating the weeds that would otherwise line the fences. He didn't say if the ditches and roadsides are kept clean in Wellington or not. I have seen counties where they are, counties less prosperous than Halton, too; I have driven through others where paintbrush, chicory, wild carrot, sowthistle, and that most to be dreaded of all leafy spurge, had taken over the land along the roads and was blooming like some evil garden, making those sections of land thousands of dollars poorer in value. Yes, a weed is certainly a plant in the wrong place. And there are a lot of them in some places. But I still don't see any reason why there should be. People aren't allowed to spread epidemics so why be allowed to spread weeds?

Wall Boards  
Plywoods  
Ten Test  
Sash  
Frames  
Doors  
Insul-Bric  
Cedargrain Siding  
Shingles

Oak Flooring

**Milton Lumber & Coal Company**

ARE YOU THINKING OF FILLING UP THOSE COAL BINS FOR NEXT WINTER, NOW?

We have for Immediate Shipment  
Blue Coal—Nut and Stove Sizes

Cement  
Lath  
Lime  
Insul Board  
Plaster  
Metal Mouldings  
Insulation  
Gyproc  
Masonite

**Haying Becoming More Mechanized**

A gradual but definite shift in hay harvesting methods and equipment in Eastern Canada has taken place during the last decade. Before the war, hay mowers sales in Eastern Canada ran about 8,000 to 7,000 a year, the bulk of them horse-drawn machines. Sales in 1946 totalled 10,595, of which 8,980 were horse-drawn 93 were tractor-drawn and 1,522 were tractor-mounted.

The following year, with a better selection of equipment available, more than five times as many tractor-drawn mowers were sold as in 1946, tractor-mounted mower sales about held their own, but horse-drawn mower sales dropped by 16 per cent.

Pre-war, dump rakes used to outsell side delivery rakes by six to one, but to-day the ratio has been cut down to a littler better than two to one. Loader sales are on the increase.

A desire to speed up operations to increase efficiency, is regarded as a prime reason for the shift in methods and machines, but other reasons include the growing number of tractors, the improved cash position of farmers and the shortage of farm labor.

Most men work about one-quarter as hard as they say they do, and about half as hard as they think they do.

**Skinny men, women gain 5, 10, 15 lbs.**  
Get New Pop, Vim, Vigor

**BOWLING**  
MEN'S COMMERCIAL LEAGUE  
MEETING MONDAY, AUGUST 22  
AT 8.30 P.M.  
AT THE BOWLING ALLEY  
Anyone wishing to bowl or sponsor a team please attend  
R. BROWN, President

OLD FASHIONED  
**Tent Meetings**  
To Be Held  
AUGUST 21st to 28th (Inclusive)  
BY BURLINGTON CBMC  
—Speakers—  
FRANK GUTHRIE  
of Guelph 21st to 23rd  
ERNEST TATHAM  
of Toronto, 24th to 28th  
SPECIAL MUSIC EACH NIGHT  
Sunday Services 3 P.M. and 8.15 P.M.  
Week Night Services 7.45 Every Night Except Saturday  
Site: Half-Mile North of Queen Elizabeth Highway on Brant Street at Burlington

See this  
**NEW**  
Lift to  
Living  
By  
**Westinghouse**

It's So Easy to Cook  
**COMPLETE MEALS**  
this Electrical way!

Here's electric cooking at its delicious best with plug-in convenience. Cooks everything from complete oven dinners to tempting angel food cakes. Treat your family to roasts that are thoroughly done, yet deliciously tender and juicy. Serve tempting vegetables rich in vitamins, with all their full flavor retained! And bake perfectly browned pies, cakes, bread or cookies . . . you can quickly prepare all these foods—and many more besides with the Westinghouse Roaster-Oven.

**WITH THESE FEATURES**  
●LOOK-IN LID — Makes "peeking" unnecessary.  
●OVENWARE DISH SET — For cooking, serving, food storage.  
●ADJUSTOMATIC CONTROL — Maintains selected heat automatically.

Complete with Ovensh Dish Set  
Large meat dish and 2 covered vegetable dishes

**Westinghouse Adjustomatic ROASTER-OVEN \$59.50**

PHONE 43  
**MILTON HARDWARE**