PTIST CHURCH hway No. 25 bert F. Snyder

r 14, 3 p.m.—Gospel the I.O.O.F. Hall

OSPEL CHAPEL

mers' Building TOBER 14th, 1951 lay School and Adlass. munion

ning Service. Mr.

on of New York ring the evening -Women's Missionry at the home of

-Prayer and Bible

NASSAGAWEYA e's, LOWVILLE glican) Porritt, Rector

TOBER 14th, 1951 after Trinity
Communion and st. John's. ing Prayer and Church School at

ober 17, 8.30 p.m.— t social in Lime-1 House. AL HOLINESS URCH OODS, Pastor

of Services O.O.F. Hall) .—Prayer meeting tudy at Mr. Long-

TOBER 14th, 1951 ay School.
ship Service.
gelistic service.

ORY IIDE

NTAL A. KING SURGEON Building, Milton

rs 9-5 Appointment Telephone 19 BABCOCK SURGEON rincess Theatre tments May Be

anged -Gas Extraction Telephone 65W PRACTOR DUGALL, D.C.

PRACTOR ST., MILTON Mrs. C. Morley) 3: 2-9 p.m. 2-9 p.m. ent telephone 55% 61a Colborne St

one 146

ne Chiropractor ess Therapist ar of Practice Attendant Fri., 2-5 para. 5 and 8-9 p.m. Thursday Store, Georgetown 150-W

equire listings of m 50 to 300 acres ngs from 1 to tact FRANK

Campbellvil YMENT ltor 78065

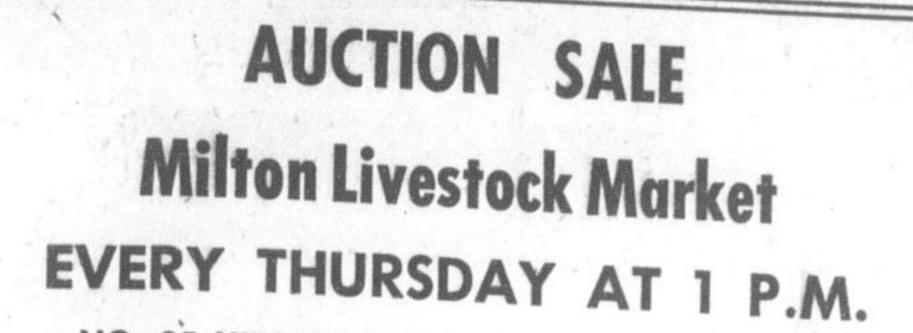
RS' GUIDE CIFIC RAILWAY RD TIME

1 a.m. daily; 2.0 o.m. daily, except .14 p.m. 5 a.m. daily; a.m. daily except

NATIONAL WAY 58 a.m. 10 p.m.

Ads -ective

Spinach, Bananas, Green and Wax Beans



NO. 25 HIGHWAY 1/2 MILE SOUTH OF MILTON (Watch for Sign)

Farmers and livestock dealers are cordially invited to consign their livestock to this market. Highest prices assured, horses, springer cows, fresh cows; canners, cutters, fat cows, sheep, lambs, fat cattle, stockers, feeders, baby beeves, veal calves, bobs, brood sows, fat sows, suckers, shoats, boars, fat hogs and all kinds of poultry. Comfortable and sanitary inside accommodation. Lots of parking space, efficient and experienced staff. The management has had many years experience at this type of sale. Plenty of waiting buyers. No sale—no commission.

Consignments of livestock should be stalled as early as possible morning of sale.

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Tangerine Juice 2 20-0Z. 31c Tomato Juice BRIGHT'S 2 20-0Z. 276 PREM IS ALL MEAT 12-OZ. 570

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2 PKGS. 25C

Seedless RAISINS 2 LBS. 450 CUT MIXED PEEL 7-0Z. 18c PIE CHERRIES HENLEY 230

SWIFT'S ALLSWEET MARGARINE 1-LB. 41C

Pancake Flour JEMIMA-PKG. 21c Corned Beef HASH TIN 33c RICE KRISPIES PKG. 161, 270

QUICK QUAKER

5-LB. 47C

Pork & Beans CLARK'S 2 15-OZ. 250 DEL MAIZ CORN 15-OZ. 16c Corn Kernels VALLEY 2 15-0Z. 210

FRANKFORD SIEVE 4-5

KNITTING BOOK FREE - WITH Lifebuoy SOAP 3 CAKES 290 JAVEX BTL. 16c, 26c, 48c

CLOVER LEAF "BLUEBACK" RED

Clover Leaf Tuna 1/2-LB. TIN 44c

CAL SIZE 288 ORANGES

Mac. FANCY 6 gt. basket 59c APPLES

LARGE WHITE head 15c CAULIFLOWER CELLO TOMATOES

FRESH DAILY - Celery Hearts, Bunch Beets and Carrots, Hard and Savoy Cabbage, Head Lettuce, Cello Salad and



Hello Homemkers! If you have an electric mixer let it take over every time your recipe says "beat" "whip,", "mash" or "mix" thor- 1. Place 9 custard cups or muffin oughly. For example, the trick in making popovers is to incorporate as much air as possible into the 2. Sift flour and measure. batter and also develop the strength 3. Beat eggs until thick and light- This week has passed so quickly of the gluten in the bread flourthe food mixer does this. The heat in the oven may then develop the bubbles of steam which expand the

batter and make it "pop" up. done is when you can plug in the beaters at the range outlet and hold the electric mixer in the kettle of cooked drained squash or pumpkin. When vegetables can be whipped smooth they are more creamy, as well as attractive. Then, too when the custard sauce looks curdled or the cream sauce lumpy-let the mixer smooth them out.

There are only two reminders in the use of this helpful kitchen appliance: (1) Always use a rubber or plastic scraper in place of any metal or wooden spoon, etc., and use it only to scrape from the top of the kettle or bowl. Any food which seems to pile up on the beaters will fall off. (2) Always increase speed gradually rather than begin with a high speed in a kettle of potatoes or such, as the food may be tossed out. Never force it by trying to beat up partially cooked vegetables or a thick fruit batter.

Popovers (electric mixer method) cup sifted all-purpose flour ¼ tsp. salt

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B.F. Goodrich BEST IN THE LONG RUN



1 cup milk

2 eggs 11/2 tsp. soft shortening pans in the oven to heat while being preheated to 475 degs.

then reduce heat to 350 degs. for

Squash with Onions 3 acorn squash or 3 lbs. Hubbard squash

30 small onions (1½ lbs.) 2 tbsps. butter 3 tbsps. flour 1¼ cups milk

about 20 mins. longer.

. Cut squash in pieces for serving and remove seeds. Place pieces in baking dish, dot with bacon dripping, cover and bake in preheated electric oven for 30 mins. Uncover and bake for 20 mins.

Cook skinned onions in boiling salted water until tender. Drain. Meanwhile make cream sauce of flour, butter and milk. Season 3. Serve creamed onions in baked squash pieces or well-mashed squash. Makes 6 servings.

Turnip with Potato

6 leftover potatoes 1 turnip 1 tsp. salt

1 egg 4 tbsps. top milk ½ tsp. celery seed

Dutch Apple with Sauce ½ tsp. salt 2 cups pastry flour

3 tsps. baking powder

2 cup shortening 3 cup sugar

cup milk l egg, beaten ½ tsp. vanilla 3 sliced apples

4 tbsps. sugar ½ tsp. cinnamon Cut shortening into pastry flour, salt and baking powder. Sprinkle the sugar through the mix. Gradually add the milk, beaten egg and end I do not know. vanilla. Turn the mixer into greased square cake pan and place rows of sliced apples on batter. Sprinkle with sugar and cinnamon.

375 degs. for about 40 mins quantity of custard powder to 2 "dropped", to us. But it's alright cups hot milk. Use electric beater; with me. The mice have been mul-

cook quickly and smooth.

bard squash ready to cut. vested or purchased but are always titude is something again. He enhard. We usually place it in a tered the barn on my heels, and warm oven for half an hour then let it fall on an open newspaper from a distance of about 20 inches Mrs. H. W. D. asks: Why have

to the bottom of the jars, although they floated first?

this is no indication of spoilage cate for canning peaches in 1944? Answer: We continue to use a thin syrup of 11/2 cups sugar to 3 cups water which makes 31/2 cups yrup which is enough for 2 quarts peaches. You will find the hot or cold pack method retains true peach flavour.

WHEN YOU'RE LOOKIN'

the rattlesnakes he could find. gerous thing to do, he answered: "I complimentary. reckon so, but if I don't kill off them critters today when I'm look- For the second consecutive year, in', they're apt to get me tomorrow Boy Scouts of Halifax, N.S., recentwhen I ain't lookin'."

you ain't lookin'."



IN A COUNTRY LANE

By Lillian Collier Gray

coloured. Add the milk. Sift in I can scarcely believe it is seven the flour with the mixer operat- days since I wrote the last column. ing at a low speed. Melt shorten- The worst of it is-I can't see that ing and add. Then beat fast for I accomplished much of anything during that time. I did enjoy this Another example of a job well- 4. Grease the hot pans thoroughly last bit of scorching heat. Yes, and pour batter, filling each half- much more than the chilly weather of last week-end. And I happen to . Bake at 475 degs., for 20 mins., be of the firm opinion that just enjoying something isn't wasted time. Irrespective of how wonderful an after life might be, this is the only one we have here, so let's enjoy it. Let's enjoy summer in autumn, gorgeous splashes of color that cannot last more than a week or two longer, the drifting flocks of foraging birds with their plaintive autumn songs, the brilliant fall sunsets, and all the lovely things that must soon belong to a season past.

Sometimes if I have time I read my own column—just to see how many mistakes the typesetter may have made this week! That's really a mean crack—for I haven't found an error in months. But I glanced over last week's column, and when I came to the sentence, "Speaking of hens—one lives here who should undoubtedly be psychoanalyzed", I with salt, pepper and a dash of had to grin to myself as the thought popped into my head that some person would be sure to think "Now, does she mean a human or feathered one?" Well, anyway, I meant the feathered variety. And this week a second biddy has been entertaining me with her eccentric performances. Her phobia is for setting, which, one must admit is a perfectly normal desire for a normal hen. However, this biddy at solutely refuses to be thwarted. Put Mash leftover cooked potatoes out of the laying pen, she insists on with top milk and add celery seed. "setting" anywhere and every-Meantime cook slivered turnip. where. First it was on the top of a Drain, add egg and mash, using bag of pig feed. Then under the electric mixer at Low then High, trailer in the barnyard. Then down Combine potatoes and turnip. Re- in a corner of a manger. With no heat in casserole or over hot water. eggs to sit on, biddy still sits. I found her sitting in one place on a wad of aluminum paper. Perhaps she was hopeful of hatching out a cigarette or chocolate bar. But wherever she sits, when I appear on the scene she comes off the nest in a towering rage, every feather ruffled out until she looks like a porcupine, scolding shrilly and dragging her wings on the ground. This has been going on for days. Another case of persistence, it seems. But this is vindictive persistence. This biddy obviously

well she may. Just how it will all There's other news around the farm, too. Once again we have a Cat. There she was when I went into the barn three days ago. Bake in preheated electric oven of meek, sleek grey creature, not quite full grown, and very much resembling our poor lost Mehitabel. Custard Sauce: Add measured I have a faint suspicion she was tiplying ever since Mehitabel dis-Mrs. S. G. asks: When is a Hub- appeared. And this Cat was hunting when I found her. So her wel-Answer: Hubbard or winter come is assured. That is, from the squash can be cut as soon as har- humans in the family. Tiger's atimmediately there was a growl, and a scramble on the part of the the berries which we canned sunk

blames me for all her troubles—as

Speaking of mice reminds me of Answer: When the berries float another episode. I picked up an on top of the jars it usually indic- empty feed bag in the stable not ates too heavy syrup; when berries long ago and there underneath sult when jars are not placed in a only until Thanksgiving or some space around each one.) However just to see what might be under a bag. He immediately saw the mice. Mrs. D. T. asks: What quantities "Tchk, Tchk, Tchk," he called to of sugar and water did you advo- the one biddy who was locked out in setting disgrace just at that time. She came, hustling. "Look, look, look", he cackled. Biddy took one look, and immediately lost no time in gobbing up every mouse. That

is seven the new Cat won't get. · Well, there is never a dull moment around a farm, if you have anything to do with the animals. Sometimes they almost act like humans. Disconcertingly so! One wonders if they could talk just what they might say. Perhaps they An old farmer used to go over his might give us some pretty sage adfields the day before he was to vice now and again. I have no start plowing and he'd kill off all doubt they wouldn't hesitate to tell us humans what they think of us. When asked if this wasn't dan- and it might not always be very

ly planted 3,000 young Norway pine If you don't keep your eyes open trees on the city's watershed profor work hazards and point them perty. City officials and the proout when you see them - an acci- vince's Department of Lands and dent snake may get you later" when | Forests co-operated with the Scouts in the project.

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