



RIGHT AROUND HOME

By SHIRLEY

This is the time of year when the aroma of pickles and chili sauce fills the kitchen and greets the family on their return from work and school.

These are favorite recipes and ones we enjoy the most.

Chili Sauce
12 ripe tomatoes
2 green peppers
2 onions
4 to 6 ribs celery
1 1/2 cups white vinegar
2 cups sugar
1 1/2 dessert spoon salt
4 oz. mixed pickling spice

Peel tomatoes and cut in eighths. Peel onions and chopped fairly fine. Remove seeds from green pepper and chop. Chop celery. Put all these ingredients in a very large saucepan.

Add vinegar, sugar, and salt. Stir, place over medium heat and bring to a boil. Make a small bag of light weight cotton or triple thick cheese cloth for the spices. Put spices in bag and tie securely. When chili sauce comes to a boil, drop in spice bag and continue boiling for about 20 minutes. Remove spice bag and boil another 40 minutes. Mix some flour and water stirring until lumps disappear. Add this to the chili sauce to thicken it to desired consistency. Boil about 10 minutes longer. Pack in sterile jars and seal.

The spice bag should be left in the chili sauce only until it gives the desired taste you want. Some people like it quite spicy others not so much. So use your own judgment. Also extra sugar may be added if it isn't sweet enough to suit your taste.

Mustard Pickle
12 large cucumbers
4 onions
1 green pepper

1 sweet red pepper
1/3 cup pickling salt
1 qt. vinegar
1 1/2 cups sugar
2 tsp. dry mustard
2 tsp. flour
1 tsp. tumeric
1 tsp. celery seed
Peel the cucumbers and cut in cubes. Peel and chop the onions. Remove the seeds from the peppers and chop. Put the cucumbers, onions, and peppers in a crock, sprinkle with 1/2 cup pickling salt and stir. Let stand overnight. The next day drain any liquid off cucumber mixture, rinse with cold water and drain again.

In a very large saucepan, combine 1 quart vinegar and 1 1/2 cups sugar and bring to a boil. Mix the mustard, flour, tumeric and celery seed with a little vinegar. Add this to the boiling vinegar. Add

the cucumbers, onions and peppers and heat through, do not boil. Seal in sterile jars.

Pepper Relish
2 cups chopped red and green peppers (about 1 doz. peppers)
1 1/2 cups cider vinegar
7 cups (3 lbs.) sugar
1 8 oz. bottle of fruit pectin

Cut peppers, discard seeds, put pepper through food chopper twice: Drain. Measure 2 cups of peppers and put in a very large saucepan. Add vinegar and sugar. Mix well. Place over high heat and boil hard for 1 minute stirring constantly. Remove from heat and add fruit pectin at once. Skim off foam with metal spoon. Stir and skim for 5 minutes to cool slightly. Ladle into glasses. Cover at once with 1/4 inch hot paraffin.

Mervyn Colling, Ruth Anne Clark Wed in Double-Ring Ceremony

On August 18 Ruth Anne Clark, daughter of Mr. and Mrs. Norman Clark of R.R. 4, Milton and Mervyn Colling, son of Mr. and Mrs. Featherstone O. Colling of R.R. 2, Milton, were married at Omagh Presbyterian Church. The double-ring ceremony was performed by Rev. B. A. Nevin.

The bride, given in marriage by her father, wore a white crystallized organza gown, the back of which was V shaped and trimmed with applied roses, with a rosette at the bodice forming a chapel train. The bride's finger-tip veil was held by a pearl and crystal tiara headdress. The bride carried a cascade of white stephanotis.

is centred with a mauve orchid. **Maid of Honor**

Miss Lillian Finnie, maid of honor, wore a dress of bright candy pink crystallized organza with a matching head-piece of two small rosettes, with white accessories and carried a nosegay of miniature carnations and mums that matched her dress.

The bridesmaids Miss Cynthia Clark (sister of the bride) and Carol Colling (sister of the groom) were French blue dresses of crystallized organza and matching head pieces of two small rosettes and white accessories. They carried nosegays of miniature carnations and mums matching their dresses.

The Omagh Church was decorated with white gladioli and mums. The organist was Mrs. George Newell and the soloist William Lockie sang the Lord's Prayer and O Promise Me.

George Clements of Milton was groomsman and Don Colling (brother of the groom) Norm Coulter, Milton and Roger Buttenham, Waterdown, were ushers.

Reception for Guests
At the reception at the Masonic Hall the bride's mother received wearing a light blue linen sheath dress with jacket and deep blue accessories and a corsage of pale pink sweet-hearts.

The groom's mother received wearing a royal blue dress with beige accessories and a corsage of two-tone pink roses. The bride's mother and grandmother made the wedding cake.

Special guests were the bride's grandparents Mr. and Mrs. Adam Walz of St. Marys and Mrs. Isabella Clark, Windsor. Other guests attended from London, Windsor, Detroit, Erindale, Milton, Stratford, Hamilton, Burlington, Stoney Creek, Oakville, Freelton, Waterdown, Goderich, Florida and Acton.

Wedding Outfit
For the wedding trip to Western Canada the bride chose a brocade pink and white silk sheath dress with jacket. She wore a mauve orchid corsage and white accessories.

The couple will live in Milton where the groom is part owner of the Northend Cities Service Station. The bride works at Caterpillar of Canada Limited in Port Credit.

A Massachusetts group is scrapping the term "senior citizen" for "older adult", which it considers more fitting. Another distinction without a difference.



—Brant Studio Photo

SHOWN FOLLOWING their wedding at St. Paul's United Church in Milton are Mr. and Mrs. Beverley Wray (nee Linda Marshall).

Beverley Wray, Linda Marshall Exchange Vows at St. Paul's

Miss Linda Rose Marshall, the daughter of Mr. and Mrs. George H. Marshall of R.R. 1, Milton, and Beverley Allen Wray, son of Mr. and Mrs. Kenneth Wray, R.R. 2, Schomberg, were married on August 11 at St. Paul's United Church, Milton. The church was decorated with white gladioli and ferns for the ceremony, performed by Rev. J. L. Graham.

The bride given away by her father, wore a waltz length gown of white norganza over taffeta, with applique on the bodice and skirt. A finger tip length veil was held by a crown of pearls and she carried a cascade bouquet of red roses.

The bride's attendants were Miss Kaye Marshall, cousin of the bride, as maid of honor and bridesmaid Miss Audrey Gunby of Burlington and Mrs. Marie Howden, a sister of the bride. They wore similar sleeveless dresses of mint green chiffon over taffeta, with cummerbunds. They wore rose hats and veils and carried mauve pom pom mums in a cascade bouquet.

Frank Urbanski of Toronto was the best man and Arnold Howden of Milton and Lorne Wray of Schomberg were ushers. John Wilson of Norval, was

soloist and sang Oh Perfect Love, Lord's Prayer and Because.

At the reception at St. Clair Masonic Hall, the bride's mother Mrs. Marshall received, wearing a figured terylene dress and matching jacket with a blue straw hat and white accessories. Her corsage was of pink delight roses.

Mrs. Wray received for her son, wearing a beige brocade sheath with beige accessories and a corsage of white Hildegarde roses.

The wedding cake was made by the bride's aunt, Mrs. James Marshall. Guests from Buffalo, Hamilton, Schomberg, Nobleton, Burlington, Oakville, Milton, Guelph, Englehart, Toronto, and Earlton attended.

Following the reception, a wedding dance was held at the Tottenham Recreation Centre.

For the wedding trip the bride chose an embroidered blue linen sheath, a white pill box hat, white shoes and gloves and a corsage of pink delight roses. The couple, who will live in in Schomberg, travelled to Sault Ste. Marie and through the United States.

Social Notes

By MRS. LIL HOUSTON

Items for this social news column are welcomed. Call Mrs. Houston at TR 8-9284.

Mrs. V. Einarson of Sudbury is visiting with her sister Mrs. Grenke and her niece, Mrs. D. Martin and family, Commercial St.

Congratulations to Mr. and Mrs. S. Sherratt, Barton St., who celebrated their wedding anniversary September 10.

Mr. and Mrs. Russell M. Clements who have been spending the summer at Honey Harbour returned last week to Milton. During the summer, they took a trip to Manitoulin Island by way of Tobermory, returning by Sudbury and Parry Sound.

Congratulations to Mr. and Mrs. George A. Bailey of Drumquin who will celebrate their 45th wedding anniversary on September 19.

We are sorry to report that Arlene Harris, Main St., is a patient in Milton District Hospital. We wish her well.

Congratulations to Dick McDuffe, Mill St., who celebrated his birthday September 5.

Mr. and Mrs. Alec McNiven of Chatham were in town last week to visit with his father Frank McNiven at Milton District Hospital, and with Mrs. McNiven.

Mr. and Mrs. Max Zimmerman and family of Halifax have returned home after visiting with his parents Mr. and Mrs. H. E. Zimmerman, Robert St., and friends in Ontario.

Showers, Events Honor New Bride

Prior to her marriage to Mervyn Colling, Ruth Ann Clark was honored at several showers and presentations. A kitchen shower was given by Mrs. Don Johnson, Milton. Miscellaneous showers were given by Miss Lillian Finnie, Hornby, Miss Donna Clements, Milton, and the Omagh community and church.

Presentations were held by the Omagh Presbyterian Church Choir, the Gunby clan, and Lowville United Church and community.

When a man is willing to sell his soul "for the right price", his soul is probably worth less than he thinks.

Congratulations to Mr. and Mrs. William Anderson, Robert St., who marked their 51st anniversary on Thursday of last week.

Recent guests with Mr. and Mrs. Frank Crawford were their son, Neil from Victoria, B.C., daughter Marion of Toronto and Mrs. S. W. Hann of Waterloo, Mrs. Crawford's sister.

Mr. and Mrs. Harvey Zimmerman and family returned home Saturday after a holiday in Halifax.

Manor W.A. Planning Fall Scenery Tour

The first meeting of the fall of the auxiliary of Halton Centennial Manor was held in the auditorium on Wednesday, September 5. Mrs. Allen, the president, opened the meeting with prayer, and then welcomed back each member present.

A donation of \$10.00 was received from the Sarah Martin Chapter of the I.O.D.E. for handicrafts. Letters were read of the convention to be held in Simcoe, September 11-14, which Mr. and Mrs. Allen will be attending. A car-load of ladies from the auxiliary hoped to attend the sessions on the Thursday, which will benefit the Auxiliary as a whole, with new ideas, and enthusiasm brought back from the gathering.

The handicraft department is in preparation for the Fall Fair, and entries will be made by the residents with work they have done. A portable hair-dryer is to be purchased for the beauty shop and a committee was appointed to look after this.

The Auxiliary hopes to be able to have the residents see the beauty of the fall scenery and this project was to be left with the president. A box of beautiful hand knitted articles was handed in for sale by an interested citizen of Milton.

The Auxiliary meetings are held on the first Wednesday of each month at 2 o'clock in the auditorium. Ladies from the county will be most welcome to attend and join in this very worthwhile work for others.

Decorating Hints

By Alex Campbell

Care of your Carpets



For beers, wines, spirits, writing inks, saline liquids and urine and starch foods, a detergent alone should be adequate. A warm solution of oxalic acid with frequent rinsing may be needed for ink, copying and red ink require methylated spirits plus a little acetic or white vinegar which should be very quickly blotted and followed by the detergent. In the case of salines, urine and starch foods one eggcupful of white vinegar should be added to each pint of detergent.

For cigarette, grass, fruit, rust, burned pile should be shaved down and treated with detergent. Grass stains should be mopped with methylated spirits then treated with detergent. Fruit juice should be attacked with the detergent and then if necessary with methylated spirits. Rust requires a strong application of the detergent, but if the mark is an old one it is better treated by an expert. Salt affects colour as well as attracting dampness and should be thoroughly vacuumed.

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SHOWN FOLLOWING their wedding are Mr. and Mrs. Mervyn Colling, nee Ruth Anne Clark. The couple will reside in Milton.

POET'S CORNER

COUNTRY FAIR

The time will soon be here again,
You can feel it in the air,
Yes it isn't very long to wait,
To go to the country fair.
Friends we meet from far and near,
And all your relatives you'll meet here,
The children squeal and holler loud,
As they go dashing through the crowd.
You know there's something about a fair,
That gives us all a thrill,
Maybe it's the fun on the Midway,
Or hot dogs cooking on the grill,
Whatever it is, you'll find it there, so
See you all at the country fair.
Edith Sharpe.

MILTON DISTRICT HOSPITAL WOMEN'S AUXILIARY

LAWN PARTY

SATURDAY SEPTEMBER 15 AT 2 P.M.

AT THE HOME OF DR. AND MRS. C. A. MARTIN 57 MARTIN ST., MILTON

- ★ Tea Served Throughout the Afternoon
- ★ Aprons
- ★ Candy
- ★ Preserves
- ★ Penny Table
- ★ Fish Pond
- ★ Home Baking
- ★ Baby Wear
- ★ Books
- ★ White Elephant Table
- ★ Antique Car Rides

LUCKY DRAW

1st Prize - NEEDLEPOINT OTTOMAN
2nd Prize - ORIGINAL OIL PAINTING
3rd Prize - LADY'S CARDIGAN AND PULLOVER SET

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