Mrs. Elizabeth Brinkman, Oberrahmede,

Germany. Dear Elizabeth

If you had come to visit us when I was a child, I could have taken you down the cellar steps to show you what Mother had "put up" in jars for winter use. From springtime when fresh rhubarb was made into sauce, jams and preserves, right through the summer to early fall, all available fruit that couldn't be used on the table, was preserved in some way for the future. Cucumbers, onions and tomatoes were made into pickles, chutneys, relishes, chili sauce, and many forms of sweet and cucumber pickles, in crocks, jars and bottles.

It was one of our chores to carry this produce down to the storage shelves when it was cool enough, so that when Mother asked us to go down in the wintertime to get certain items, we knew pretty well where to find them. The fruits and jams would be along the side wall and the

pickles etc., along the back wall. A huge swinging shelf hung from the ceiling and was used to keep the current provisions on. All this was in the inside cellar and was reached by a stairway out of the hall, just off the kitchen.

A door led from this inside cellar into what we called the outside cellar, because there were also steps leading from the back verandah and garden vegetables could be carried down this way without going through the house, made it very convenient. Beets and carrots, which had been left in the ground to mature, were dug and gathered after the first frost and put into bins and covered with sand or damp leaves to keep them from drying out.

Turnips, which were grown for cow and pig feed, were stored at the barn, but a few choice ones would be sorted out and left there for table use. Any squash or pumpkins that were left were stored in the cellar and gave variety to our meals for many weeks.

#### Helping with neighbor's fields

While many of the preparations for winter took place on nice, golden October days, there were some that always seemed to come on cold, dull days when even an extra coat would not keep out the chilly winds. One of these jobs was digging and picking up the winter supply of potatoes. We did not grow too many of these on our heavy clay soil, but we had the nasty experience of harvesting them nevertheless. Children were excused from school for a day or two during the potato harvest and parents generously offered the help of their children to neighbors, friends and relatives to help "pick up". We earned a few cents plus a bag or two of potatoes for our trouble.

It mattered not that we from home started away wearing warmly dressed and became mitts. They soon damp from the sometimes soggy earth, then uncomfortably cold, until sometimes it was better to work in our bare hands, warming them from time to time under our armpits. Oh, the remembered agony of those cold, cold hands!

The philosophy of dealing with unpleasant tasks at that time was "what couldn't be helped must be endured" and the thought of the good hot dinner that awaited us, which would include fluffy mashed potatoes, made the enduring more bearable. To make the time go faster, a game was made of the job to see who could pick up a row the fast- off.

est and making sure that we didn't have to be called back to pick up missed potatoes.

In early autumn, before the stove had been moved into the front kitchen for the winter, our back kitchen was a very cosy place. There was an open stairway leading to a back room, which was an ideal spot to sit and soak up the warmth after performing our chores outside. It was here we chose to sit to shell out the winter beans that had dried on the vines, basket by basket until they were all shelled, and then we would have to look them over to sort out the musty ones, the discolored ones and the sow thistle seed and other foreign matter. This job was frosted with anticipation also, as we all loved the big pots of baked beans, laced with molasses, which we could count on for supper every Saturday night throughout the winter.

Since we did not yet have refrigeration in any form, i was necessary to wait until freeze-up time to slaughter a hog for winter use. Water would be heated on the kitchen stove in the wash boiler and every other available utensil to be used in the scalding barrel. This huge barrel would have to be propped up solidly on a slant against a saw-horse and after the butcher knife had done its duty in the strong hands of one of the men, the carcass had to be dipped in and out of the scalding water until the coarse hairs could be easily scraped

do so, after having cleansed

and sterilized them thorough-

ly. Even the meat from the

head and jowls was utilized

for head cheese, which was

cooked, ground and seasoned,

then jelled in the stock which

was made from boiling the

hocks. This was quite a favor-

In some communities, a

group of farmers would form

what they called a "beef ring".

Periodically, a beast would be

slaughtered, cut up and divid-

ed equally, each taking his

turn with the various cuts of

meat. Each would donate an

animal of similar proportions

and this way, it would be pos-

sible to get their meat very

economically with lots of help

at the burdensome task. The

heard mentioned was the fact

that the very week you ex-

pected to entertain the min-

ister or some other respected

personage, would be the week

that you got nothing but

stewing beef. Tasty as a stew

can be, it wasn't considered

fitting for "company" dinners.

Best regards,

Eleanor Coulter.

only disadvantage

ite supper and snack dish.

### Piano drowns out squeals

Ladies and children in those days were protected from the coarse and vulgar things in life and we weren't even supposed to hear an animal's dying squeal. So my older sister would go to the piano in the parlor and with the fortissimo pedal in action, would render such noisy numbers as "The Storm", with variations, until the all clear signal came. We used to try and escape to an upstairs window to see what all the mystery was about, but we would be missed and downstairs back brought where the thunder from the piano drowned out all outside noises.

Only after the animal had been internally undressed and the gore had been washed away with cold water, were we allowed to go out and see it hanging there upside down over a beam in the woodshed, with a stick of wood propping the hind legs apart. That night, we knew we would have fresh pork liver for supper and possibly in a day or two, a delectable feast of dressed heart. The kidneys were always given to English friends in the village who considered them a treat.

Hams and shoulders were often cured and smoked or pickled in brine and the side meat and chops pan fried and sealed in crocks with hot fat. Extra fat from the cuttings would be rendered out in big pans in the oven and used as lard for baking. Roasts could be kept for several weeks just hanging in the now very-cold back kitchen, where the winter sun never shone in the one north window.

Some of the meat was ground, spiced and made into sausage patties and sealed away in crocks. I do not recall that my parents ever used the intestinal casings for sausage, but it was quite common to

## Ouwendyk - Mullin

SPORTSWEAR AND CURLING FASHIONS were

modelled for members of the ladies' division,

Milton Curling Club on Monday evening.

from Milton Department Store were displayed.

Seven members acted as models as 27 outfits

Champion

Church was decorated with candelabra and standards of white mums and green ferns for the September 30 candlelit, double-ring wedding of Bonnie Cheryl Mullen and Harry Ouwendyk.

Rev. D. Nicholson officiated at the ceremony with Mrs. R. Manes at the organ and the groom's sister, Miss Trudy Ouwendyk singing the Wedding Prayer and O Perfect

The groom is the son of Mr. and Mrs. John Ouwendyk of R.R. 3 Georgetown while the bride is the daughter of Mr. and Mrs. M. F. Mullen of R.R. Campbellville.

The bride wore a floor-length white gown with lace bodice and empire-waist skirt of chiffon over crepe. The train fell from a bow at the back. She carried a Bible decorat-

ed with double mums with yellow centres, stephanotis and streamers. Her ruby pendant and earrings were a gift of the

Maid-of-honor Beth Currie and bridesmaids Mae Britton and Linda Storey wore floorlength gowns of multi-colored flowers on a blue background. The material was chiffon over taffeta with blue accessories. They carried single mums with yellow centres.

Flower girl Wendy Britton, a cousin of the bride, wore a blue taffeta dress with matching floral train and carried a

basket of double mums with vellow centres. The bride was given in mar-

the show.

Watching Lou Challinor toss a rock down the

ice are Liz Frame, Carol Chudleigh, Lois Thom-

son, Pat Noble, Evelyn Nadalin and Joanne

Arnold. Mrs. Fern Hiltz was commentator for

showers.

(Staff Photo)

Shower bride

Harry Ouwendyk of RR 3,

Georgetown, Bonnie Cheryl

Mullen of RR 1, Campbellville

was honored with a series of

These included a miscellane-

ous shower hosted by a neigh-

bor, Mrs. Pvatt; a china show-

er by her aunt, Mrs. Hard of

Toronto; another miscellane-

ous shower by Mrs. T. Britton

and Mrs. K. Parker. Other

miscellaneous showers were

hosted by Mrs. Hamilton and

Dawn Van Buskirk, maid of

honor Beth Currie and Linda

with Mr. and Mrs. Bob Reed,

Woodward St., Milton.

Storey and Mrs. McMillan.

Prior to her marriage to

riage by her father. Groomsman was Jim Mishak of Milton with Erwin and Johnnie Ouwendyk, brothers of the groom, Jim Mullen, brother of the bride and Richard Britton of Montreal, a cousin of the bride, acting as ushers. Ringebearer was the bride's

cousin, Russell Britton. A wedding dinner was held at Mohawk Inn, Campbellville,

with about 100 attending. The bride's mother received in a pale blue metallic dress and matching lace coat, complimented by dark blue accessories and a corsage of white gardenias and stephanotis.

Receiving for the groom, his mother wore a plum-colored floral-print crepe dress with black accessories and a corsage of white gardenias and stephanotis.

A dance was held at Brook ville Hall following dinner.

For the honeymoon trip to New York State and Montreal, the bride wore a screen-printed silk dress of brown, green, blue and coral with a brown fur jacket and brown accessories. A coral corsage complimented the outfit.

Upon their return they took up residence in Milton. Guests attended the wedding from Toronto, Brampton, Milton, Acton, Campbellville, Peterboro, Guelph, Montreal, Halifax and Cottham.



RECENTLY MARRIED at Nassagaweya Presbyterian Church were Bonnie Cheryl Mullen and Harry Ouwendyk. (Photo by Merle Gunby)

# Propose new Brownie Packs

Each year increasing numbers of young girls are becoming interested in the Guide and Brownie Movement, resulting in the town Brownie area, and one for the Boston Packs becoming full, and in some cases necessitating waiting lists.

At the present time, children from north and south of the town are being transported in by parents.

Therefore it is proposed, if there is sufficient interest shown, to open two new Packs, one for the Omagh and Boyne church area.

Anyone with a child in the age range 7-10 years old interested in attending Brownies in either of these areas should phone either Mrs. Thelma Green at 878-6870 or Mrs. L. Barr 878-6729.

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### Returned missionary explains Zambia work

Emmanuel Baptist Church . Mrs. Ken Adams, wife of the Women's Missionary Fellowship met at the home of Mrs. Norman Hare on Thursday evening, Oct. 19, to welcome home one of the missionaries, Mrs. Roy Comrie, who has ably assisted her husband in the busy curriculum of Crizera Bible School, Zambia, for the past four years. A graduate nurse, she is often called upon to treat the students, especially to care for their wives, when her knowledge of midwifery is sometimes tested.

Possibly the climax of her nursing experience came when her husband was bitten by the deadly Black Mam'ba snake, from which the victim usually dies 15 minutes later. The nearest doctor was 100 miles away and only reached in emergency by plane, so with a local antidote and mouth suction, although she lost his pulse several times, she kept her husband alive, by God's help, until the doctor arrived with a serum and had him transferred to hospital for three weeks' treatment.

The student body encircled their house, kneeling in prayer for the recovery of their beloved teacher and pastor. Today he is in Canada in good health with his wife and three children, praising the Lord for his wonderful recovery.

Twenty - three ladies were present as she related this incident. Continuing, she told of many facets of her work among the women students—instruction in sewing, cooking and daily cleanliness in their homes etc. She told how necessary it became for her to love those people before she went to minister to them, how she had to prevail in prayer asking God for His love to be shown in her life that her ministry might be effective.

She had prepared herself to be a minister's wife, but Mr. Comrie felt called to go and work in a Bible School, a work which God has greatly blessed during the four years, with many hardhips, which Miss Susan Moseley from they have joyfully accepted Brisbane, Australia, has been spending a month's holiday and long already to be back with "their people." They hope to return to Zambia next February.

hospital chef A staff tea was held in the dining room of Milton District Hospital on Wednesday afterinternational secretary of the noon of last week to honor Christian Literature Crusade Mrs. Maude DeForest who has with headquarters in Philaretired. delphia, brought the devotion-Mrs. DeForest joined the al prior to Mrs. Comrie's talk. She spoke from Genesis 22,

when Abraham was asked by

God to take his only son for a

burnt offering. Abraham obey-

ed God, his faith was justif-

ied. God provided a lamb just

as Abraham was about to sac-

rifice his son. Both he and his

son went home, justified by

God for Abraham's obedience.

The story was applicable to

Mrs. Comrie's step of faith,

God's love compelling her to

go to those who did not know

of the love of God. A very ap-

propriate hymn was then sung

by Mrs. Fred Benson, Camp-

Great interest centered ar-

ound Mrs. Comrie as she is

a very able speaker and has

something real to tell from

her own experiences. A happy

time was spent socially when

Mrs. Bissell and Mrs. Callan

served refreshments. Mrs. Roy

Thomson closed the meeting

staff of the hospital when it opened in 1959. Administrator D. E. Mc-

Honor retiring

Quaig, on behalf of the Board of Directors, spoke of Mrs. De-Forest's devotion to the hospital, her many hours spent in the dietary department and her complete co-operation with all departments of the hospital. She will be remembered for her loyalty and will be missed by all who knew her, he said.

Mrs. DeForest was presented with a walnut mantel radio from the Board of Directors. The Social Club wished her well with a gift of a handbag. The dietary department held a dinner for her the previous evening and presented her with a sweater set.

SOCIAL BRIEF Mr. and Mrs. Fred Edwards entertained at their home at R.R. 1, Campbellville, following the wedding rehearsal of Betty Cheryl Mullen and Harry Ouwandyk. About 26 attend-



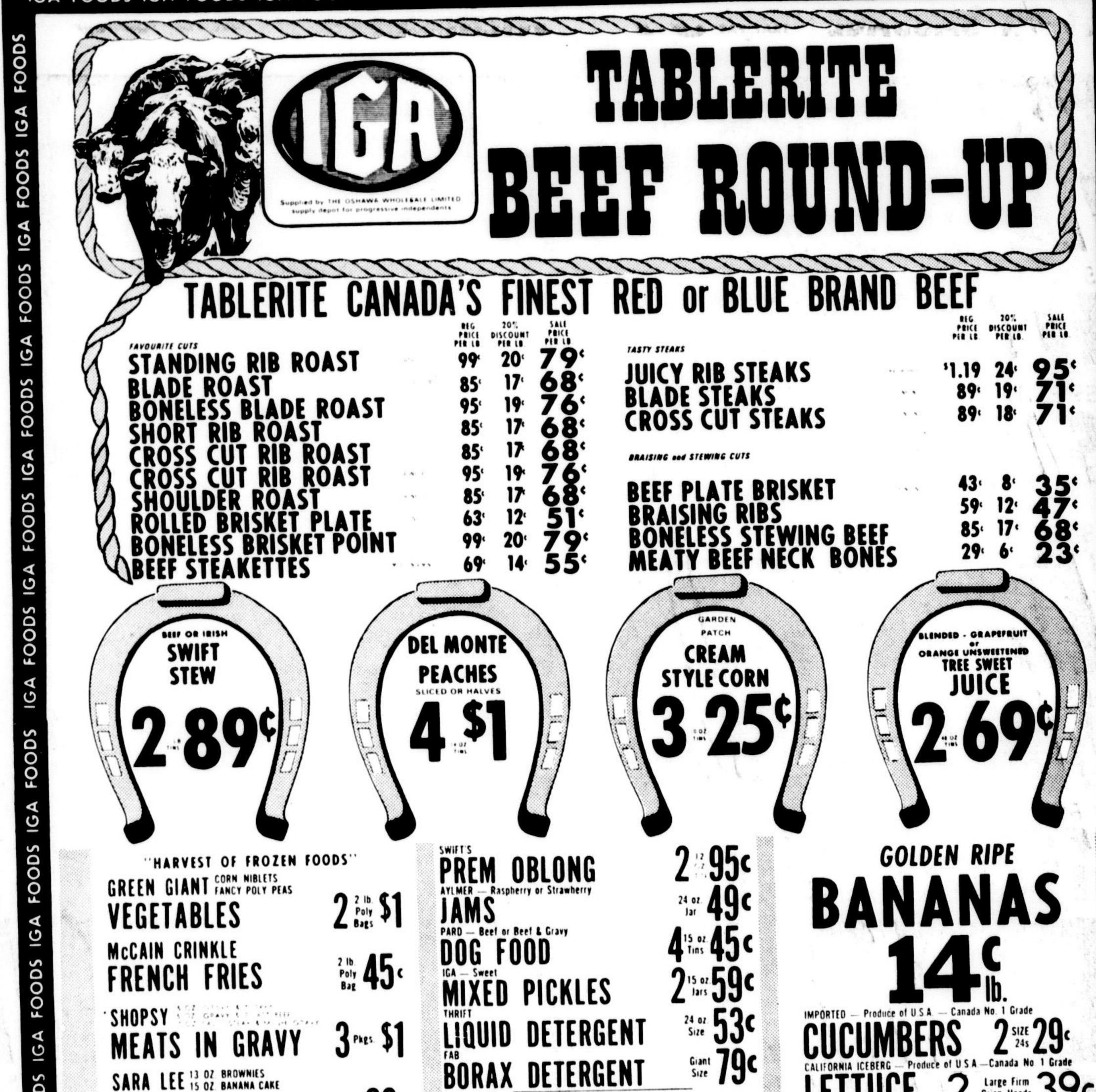
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