

Canadian Soldiers Enjoy Dutch Hospitality



"Ma" Van Geel is accustomed to the joshing of these Canadian soldiers, for she served other Canucks back in 1914 in her

café at Antwerp, Holland. Here the motherly proprietress chats with Pte. Vernon Nickerson of Overton, N.S. and Sergt. Bill Mart-

in of London, Ont., over a cup of tea. Canucks stationed nearby have found the café a "home away from home."

Pickering To Probe Methods of Getting Court Information

Magistrate Ebbs said Thursday an investigation will be launched into the method of

swearing out court information in Pickering Township. He is a member of the Township Police Commission.

Mrs. Nellie Bell, Pickering Township said in court that while in hospital she signed an information charging her husband Frederick, 49, with assault. She said Justice of the Peace W.C. Murkar, whose signature the information bears, was not present at the time.

She said she had never seen nor heard of Mr. Murkar. The woman denied her husband

had assaulted her and the case was dismissed. She said she had slipped and broken her leg.

She told the court that a Peter Brown, who said she was at the time a member of the Oshawa police force gave her the information to sign while in the Oshawa hospital.

Bell's solicitor, Arthur Greer said he believed the "swearing out of blank informations has been going on for a long time.

Magistrate Ebbs said, the matter will be investigated.

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Both are Delicious!  
"SALADA"  
TEA & COFFEE



Hello Homemakers! To "live like a king" may have been the height of good living to the people of past generations but we believe many a king of bygone days would have been delighted to change places with you. Years ago the royal cook had to prepare the foods in season. These did not provide the health giving foods nor as much variety in the menu as we can have in our modest homes in Canada. Little wonder the harvest season was proclaimed Thanksgiving. We should be truly grateful of the modern packaged groceries we buy and the sure methods of keeping them. On Thanksgiving day you may plan a wonderful dinner since most of it may be prepared the day before.

**MENU**  
Roast Ham  
Scrub a smoked ham well. Place it in a kettle of fresh simmering water that barely covers it.  
Add:  
Vegetables suitable for soup  
1 bay leaf  
8 peppercorns  
6 allspice (optional)

**BETHESDA**  
(Thursday, Oct. 8th)  
Mr. and Mrs. J. Gibson and Mr. and Mrs. A. Wideman spent a weekend recently at Huntsville and Algonquin Park.  
The Young Peoples will be on Friday evening in the church.  
Mr. and Mrs. Fred Allin and Shirley and Mrs. Allin of Aurora spent Sunday in the Haliburton district.  
Misses Selena and Flossie Atkinson have been holidaying in Stouffville with their sister Mrs. Galbraith for a few days.

Simmer the ham. See the preceding rule. Permit it to partly cool in the water in which it was cooked, drain it and strip off the skin. Cover the top of the ham with:  
Brown sugar  
little dry mustard (optional)  
Stud it with whole cloves. Bake the ham in a hot oven 125 degrees for 20 minutes. Baste it with a choice of 1 cup cider, pineapple or orange juice. Dredge it with Brown sugar. Sprinkle it with grated orange rind. Lower the heat to 350 degrees. Cook it without basting for 30 minutes. For the last 15 minutes put into the pan pineapple slices. Garnish the ham with the pineapple or raisins.

**Mashed Sweet Potatoes**  
Boil sweet potatoes. Put them through a ricer or mash them with a potato masher.  
Add:  
1 tbsp. butter for each cup of potatoes  
½ tsp. salt.  
A little hot milk or cream  
Beat them with a fork until they are very light. Sprinkle them with grated orange rind.

**Brussels Sprouts**  
Boil 2 cups brussels sprouts. Drain them well. Place them in a buttered baking dish. Pour over them cups chicken stock substitute or bouillon. Sprinkle them with ¼ cup grated cheese. Bake the sprouts in a hot oven 400 degrees until the cheese is melted.

**Harvest Salad**  
Cook for 20 minutes 2 cups cranberries (1 pint) in 1 cup boiling water. The cranberries may be used strained or unstrained. If the former, strain them at this time. Add and cook for 5 minutes:  
½ cup sugar  
¼ teaspoon salt

Add the soaked gelatine. Chill the jelly in electric refrigerator. When it is about to set fold in:  
½ cup diced celery  
½ cup chopped nut meats  
Place it in a wet mold and chill it until it is firm. Serve it with mayonnaise.

**Pumpkin Pie**  
Line 2 pans with pie dough. Prepare 1½ cups cooked, seeded pumpkin. Combine it with:  
2 egg yolks  
½ cup brown sugar  
½ teaspoon ginger  
½ teaspoon cinnamon  
1 cup milk  
½ cup cream  
1 teaspoon vanilla  
1 teaspoon brandy  
Add: ½ teaspoon salt to 2 egg whites.  
Whip them until they are stiff and fold them into the combined ingredients. Fill the pie shells. Bake the pie in an electric oven at 450 degrees for 15 minutes and in a moderate oven 325 degrees for an additional 30 minutes. Makes two 7 inch pies

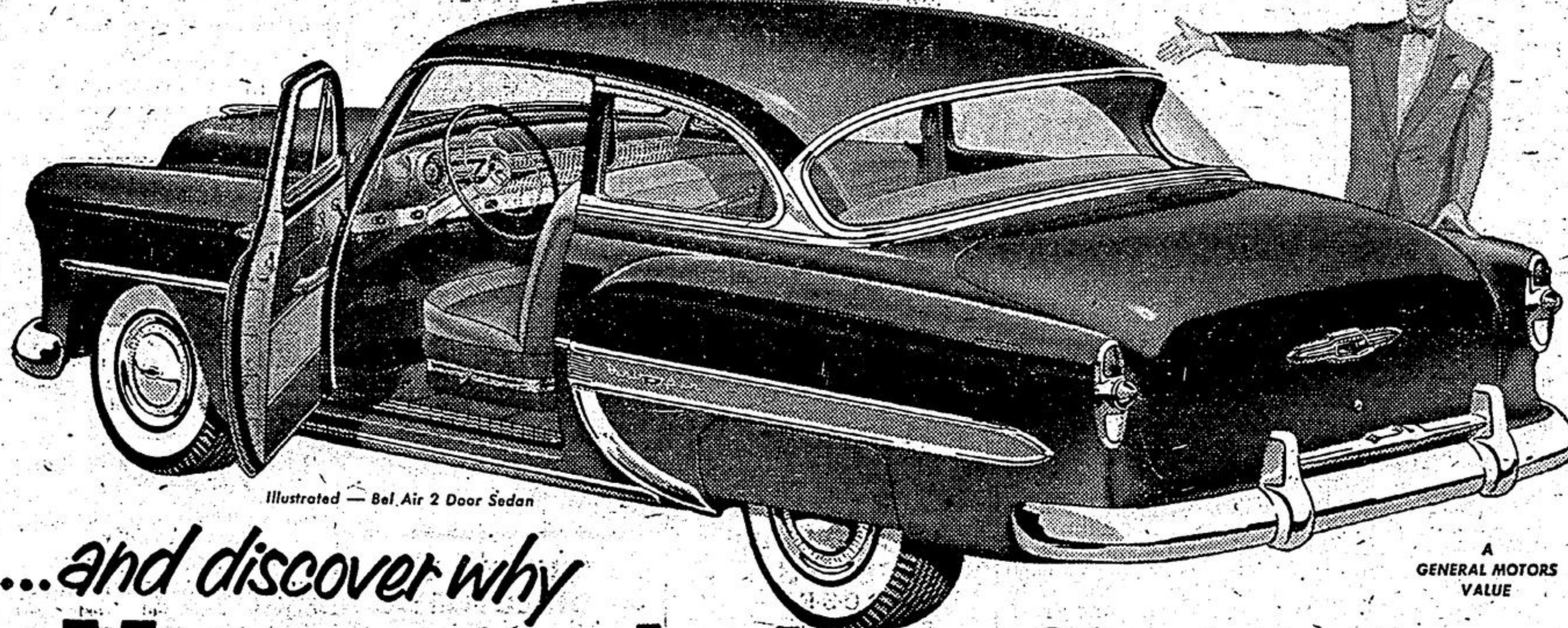
**Tea or Coffee TAKE A TIP**  
1. Apple juice or sweet apple cider heated to steaming point with one bay leaf and two peppercorns in it will be a delectable appetizer. Serve with a basket of melba toast and cheese bites.  
2. On a relish tray to accompany baked ham, should be homemade brandied peaches, match size pieces of raw carrot and some mustard sauce mixed pickles.  
3. When the Thanksgiving dinner is served at noon there will no doubt be an easy service and light supper menu. Hearty cheese and bacon sandwiches with sliced tomatoes and Waldorf salad makes a good combination. Chocolate cupcakes with orange icing are always welcome. For a special dessert cut the top of a cantaloupe, serrated fashion, and then cut down every other peak, ready to lift out. Leave the knife and fork handy to finish serving.  
4. A fireside dessert or afternoon snack for the guests who leave early is made by using 6 inch skewers on which is speared cubes of watermelon, cantaloupe, honey dew, a plum and a maraschino. Gingersnaps or filled oatmeal cookies with tea completes the menu.

**GLEN MAJOR**  
October 8, 1953  
Mr. and Mrs. Albert Lee and family Islington spent the weekend with Mr. and Mrs. J.A. Higston.  
Mr. and Mrs. Elmer Albertson and Mrs. Edith Nelson, B.C. Mrs. Charles Johnson and Della, Pine Grove visited with Mr. and Mrs. Ed Johnston and family on Saturday.  
Mrs. Florence Wilson, Port Elgin, spent the weekend with Mr. and Mrs. C.A. Neville.  
Mrs. L. Costello is spending some time with Mr. and Mrs. T. Risebrough.  
Mr. Allan Jones and Miss Margaret Winter, Newmarket, visited Sunday with Mr. and Mrs. Joe Jones.  
Miss Mabel Waterdown spent a weekend with Mr. and Mrs. Wm. Fiss.  
Mr. Jim Jones and Mr. and Mrs. Ralph Faulkner spent Sunday afternoon with Mr. and Mrs. Wm. Hopkins, Ashburn.  
Miss Betty Fiss, Toronto spent the weekend at her home.

**TAYLOR — FAULKNER**  
A quiet but pretty wedding took place Saturday, Sept. 26, 1953 at 7 o'clock at the home of Mr. Ralph Faulkner when his daughter Jessie Maud, was united in marriage to Beverly Earl, son of Mr. and Mrs. Graydon Taylor, Oshawa. The Rev. A.E. England officiated.  
The bride wore a strapless floor length dress of white pleated nylon net with lace inserts over satin and chantilly lace jacket. Her fingertip veil was held by a crown of pearls and rhinestones. She carried a bouquet of red roses.  
Miss Noreen Faulkner was maid of honour for her sister, gowned in a floor length dress of powder blue nylon net over satin with a lace bolero with matching accessories. She carried a bouquet of pink roses.  
Marilyn Jones, niece of the bride was flower girl and was dressed in pink taffeta with a matching headdress of net and flowers and carried a bouquet of roses.  
Mr. Winston Howarth performed the duties of best man. The reception was held at the bride's home. To receive the guests the bride's stepmother wore a rosewood suit with black accessories and a corsage of cream roses. The bridegroom's mother, who assisted chose a navy blue sheer dress with matching accessories and a corsage of pink roses.  
Later the happy couple left by air for New York, the bride travelling in a beige suit with corsage of cream roses and dark brown accessories. On their return they will reside in Oshawa.

**VANDORF**  
Thursday, October 8  
At the Rally Day service at Wesley United church on Sunday, three babies were christened by Rev. E. Moddle. They were Richard Charles, son of Mr. and Mrs. Jack Reid (Betty Moddle) of London, Janice, daughter of Mr. and Mrs. Whitaker and also baby son of Mr. and Mrs. John Hickson.  
Mr. and Mrs. Harold Alcorn of Barrie spent the weekend with their son, Mr. and Mrs. Douglas Alcorn.  
Wesley Sunday School are holding their annual weiner roast in the community park on Friday night, Oct. 9.  
Wesley W.A. asks you to keep Sunday evening, Nov. 15 open when it will be a special missionary night. A sound film "The King's Man" will be presented and the Lakeshore Inter Church Male Choir will provide the music.  
The Whitechurch Township Community park board are grateful to those who helped with the weiner roast last week. Further cash donations have been received from Mr. Herbert Oliver, Mrs. James Oliver, Mrs. Minnie Ash, Mr. Alex Pugsley, Mr. Donald Bassett and will go towards equipping the park with slides, swings, etc.  
Every mother has a calling, says a writer. And it would be easier if the children came right away.

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