We sell Fishing, Gun, Hunting and Dog Licenses.

AT CAMPBELL HARDWARE YOU CAN BUY THOSE LONG-AWAITED-FOR GENERAL ELECTRIC HOT POINT APPLIANCES

Washing Machines, Refrigerators, Irons, Toasters, Vacuum Cleaners, Heating Pads, Electric Tea Kettles, Lamps, and all other electrical appliances, including, of course, Radios, Hot Plates, Ranges and Rangettes.

Put your name on our waiting list if your article is not on hand ...

HUNTERS' AND TRAPPERS' SUPPLIES

A few of which are Shells. Hunting Knives, Hatchets, Guns when available), Traps, Raincoats and Hats and all the needs of the Sportsman.

ALWAYS ON HAND AT BEN. A. CAMPBELL HARDWARE

Ever-Ready Radio, Flashlight, Dry Cell and Hot-Shot Batteries; Electric Fences. Wire Fencing, Steel Fence Posts; all types of Forks, Shovels. Rakes, Hoes, Coleman Lamp Supplies, etc.

This is our first public advertising of the new Ben. A. Campbell Hardware. It is our aim to have a very complete supply of all hardware for the farmer, the carpenter, the woodsman, the sportsman, the townsfolk, for both outside and inside needs. In the past year our business has grown extensively and we are now soliciting your patronage. We shall do our utmost to serve you to the best of our ability. We thank you in advance for buying at the new Ben. A. Campbell Hardware in Elgin.

TRY SHOPPING AT THE NEW UP-TO-DATE HARDWARE STORE

BEN A. CAMPBELL, HARDWARE Elgin, Ont. Phone 76

ARDWARE STORE Store with the

Up-to-date Stock About one year ago we opened a new Hardware Store in Elgin, Ont. Having built up a good stock in many lines, we extend to you a

hearty invitation to visit our store and inspect the merchandise. Although many goods are still in short supply, we have been very fortunate in procuring a large stock of merchandize.

At the Ben A. Campbell Hardware

YOU WILL FIND A FULL LINE OF SHELF HARDWARE-

- -Hinges of all kinds
- -Rim and Mortice Sets -Barn Door Latches, Draw Pulls
- -Casement Fasteners, Padlocks, Casters
- -Hat and Coat Hooks, Clothes Line Pulleys
- -Storm Window Hangers, Bolts for every purpose -Shelf Brackets, and innumerable other articles for the home.

Window Glass, Weather Proofing, Stove Pipes, Rope

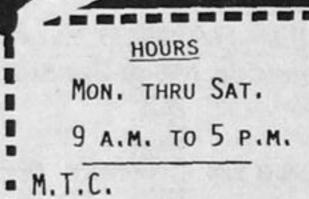
WE HAVE ON HAND A FULL LINE OF GALVANIZED WARE -Wash Tubs, round and square

-Scrub Tubs, Pails in all sizes. Lanterns, Milk Cans -Sprinkling Cans, Chicken Founts and Feeders

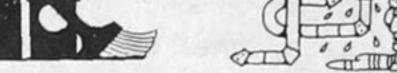
You will find courteous service, reasonable prices, and serve-yourself counters at

BEN A. CAMPBELL, HARDWARE, ELGIN. Phone 76

****** NEW AGAIN***** NEW AGAIN****



■ LICENCE BUREAU OPERATING SAME HOURS

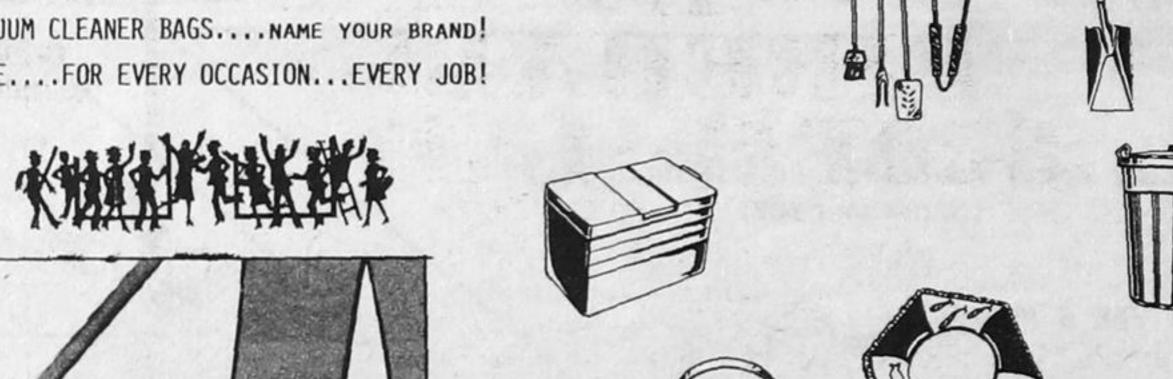


- * LARGE ASSORTMENT OF HARDWARE
- * PLUMBING REPAIR SUPPLIES
- * ELECTRICAL SUPPLIES
- * SUMMER LIVING EQUIPMENT [FANS, LAWN CHAIRS, AIR MATRESSES, PICNIC COOLERS, THERMOS JUGS]
- * FINE LINE OF FISHING TACKLE LURES, LINES, NETS, ETC.

(FORMERLY CAMPBELL'S HARDWARE)

NOW OPEN

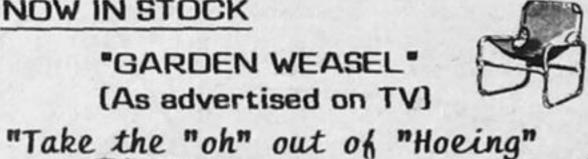
- * EXTENSIVE LINE OF PLASTIC FOOD STORAGE CONTAINERS
- * SMALL ELECTRICAL APPLIANCES SUITABLE FOR GIFT-GIVING
- * VACUUM CLEANER BAGS....NAME YOUR BRAND!
- GLUE....FOR EVERY OCCASION...EVERY JOB!





"GARDEN WEASEL" (As advertised on TV)

Gloss





Nola &

Staff welcome

back all our summer

residents and wish them

a safe & pleasant summer.

Friday

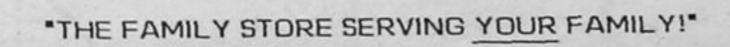
Saturday

N.B. Opening SUNDAYS commencing JUNE 9 to Aug 25 inclusive.

10:00 a.m. to 4:00 p.m.

8:00 a.m. to 6:00 p.m. 8:00 a.m. to 9:00 p.m. 8:00 a.m. to 6:00 p.m. ************





all your Grocery needs Shop Halladay Grocery Visit the expanded Produce Dept.

For

COUNTRY KITCHEN COOKBOOK By Katherine Scott

FRESH STRAWBERRY BREAD

2 c. sifted white flour

3/4 c. white sugar 3 tsps. baking powder

1/2 tsp. salt

1/2 tsp. baking soda

1/2 c. chopped walnuts

1½ c. fresh strawberries (mashed with juice)

2 tbsp. melted butter

1 egg, beaten

large bown sift together Combine strawberries ingredients. and butter; mix well. Add wet mixture to dry mix and by hand stir only until mixture is wet. Pour into prepared loaf pans. Bake at 350° for 55 to 60 mim. Test center for doneness with toothpick. Turn unto racks to cool. Place incovered container for for flavour to peak. Serve with softened cream cheese. If desired, add 1 tsp. honey to cheese. (Yield 2 loaves).

STRAWBERRY SHORTCUT CAKE

1 c. miniature marshmallows

2 c. frozen strawberries completely thawed

1 pkg. (3 oz) strawberry gelatin

1½ c. sugar 2¼ c. flour

½ c. shortening

3 tsp. baking powder

½ tsp. salt 1 c. milk

1 tsp. vanilla

3 eggs

Grease bottom of 9 x 13 pan. Sprinkle marshmallows Combine in pan. strawberries, syrup and gelatin. Set aside. In large mixing bowl combine remaining ingredients. Blend at low speed until moistened. Beat 3 min. at medium speed, scraping sides of bowl. Pour batter over marshmallows. Spread strawberry mixture over batter. Bake at 350° for 45 to 50 min. until golden brown and toothpick comes out clean. a chequest at a line and a same

CHOICE STRAWBERRY CHEESECAKE

3/4 c. Zwieback toast crumbs (8 pieces)

1/4 c. finely chopped walnuts

¼ c. sugar 3 tbsp. margarine (melted)

2 (8 oz) pkg. cream cheese softened

can vanilla or sour cream vanilla or cream cheese frosting

1 tsp. rum flavouring

3 c. fresh strawberries sweetened to taste (let stand to form juice)

In smallbowl combine nuts, crumbs, sugar and margarine. Press in bottom of 9" pan. In large bowl beat cream cheese until fluffy. Add frosting and rum flavouring. Mix well and spread over crumbs in pan. Chill 2 hrs. Spoon strawberry filling over top. Store in fridge.



Diane Haskins , author of My Own Four Walls at the launching of the first edition.