

## PERFECT CLEANING PROCESS

Our Patrons have vouched for our

SERVICE

**Buzzell's Dye Works** 

PHONES 487 or 365-11



1-4 cup sugar.

2 cups flour.

1 cup milk.

1 2 teaspoon salt.

1 cup huckleberries.

Quick (Meal

Liver and bacon.

Sliced tomatoes.

Blueberries and cream

Coffee.

Method of Preparation

**Hawkins Fruit** 

&

Produce Co. Ltd

WHOLESALE DISTRIBUTORS

FRESH FRUITS

and VEGETABLES

PHONE 313

NORTH DEVON

Cut corn from cob and cook in

Prepare squash and cook.

double boiler with cream.

Prepare blueberries.

Cook bacon

Cook liver.

Make Coffee.

Slice tomatoes.

1 egg.

cause the terms are used differently n various sections of the country. Generally, however, those berries of a blue shade which have a certain frosted appearance are called blueberries, while those which are almost black and have a clear color are known as huckleberries. The first which come to market during the season grow on small shrubs. taller bushes.

ries are often gathered by rakes, mixture may be baked in a greased of the spurge family. after which they are winnowed by cake pan in a moderate oven for machinery in order to cleam them. thirty minutes and served with a Others are picked by hand. We now hard or creamy sauce. also find enormous cultivated berries which are almost as big as a grape.

Like other berries, they seem to belong with sugar and cream, and are put to good use for one of our favorite American pies. They are an addition to muffins and to griddle cakes, and of course, make delicious cobblers and other deserts of this type. Sometimes a little lemon juice is added with the sugar to provide a tang. Although the berries have natural sweetness, they still need plenty of sugar to combine with their

Blueberry Pie Pastry. 1 tablespoon sugar.

- 1 tablespoon flour.
- 2 1-2 cups blueberries.
- 3-4 cup sugar, (about, depending upon the sweetness of the fruit.)

Line a pie plate with pastry, dredge with a tablespoon of sugar mixed with an equal amount of flour. Fill with the berries, which have been slightly dredged with flour, sprinkle with sugar and cover with a top crust. Bake in a hot oven, 450 degrees Fahrenheit, for ten minutes; then reduce the heat to 350 degrees

Canadian National Railways. Efforts are being made to produce the oil in the United States to lessen the dependence on supplies from China. 4 teaspoons baking powder. Tung oil, commonly known in other countries as wood oil, is produced in China principally in the Upper Yangtze Valley in the Provinces of Szech-Cream butter and sugar and add uen and Hunan, the industry being Later come the berries from the egg. Sift baking powder, salt and confined practically to Central China rest of flour and add alternately with It is shipped principally in bulk in the milk. Add floured berries and vessels equipped with tanks carrying

The majority of our supply grows bake twenty-five minutes at 400 de- from 300 to 600 tons. The oil is prowild in such profusion that the ber- grees in greased muffin pans. This duced by pressing the seeds of trees

## C. N. R. REVENUES

MOTREAL, Que., Aug. 25-The gross revenues of the all-inclusive Buttered squash. Corn in cream. Canadian National Railways system for the week ending August 21, 1936, were \$3,555,412, as compared with \$3,139,888, for the corresponding period of 1935, an increase of \$415,524.

> THEY'RE ALL SAYING that our place is noted for ser-

vice and good food as well as entertainment!

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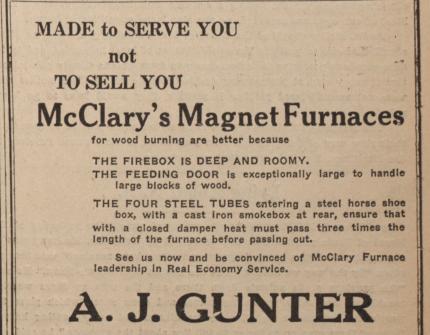
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