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# The Markdale Standard

is published on Wednesday by  
C. W. RUTLEDGE,

Markdale, Ontario.

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## BUSINESS DIRECTORY

**R. J. SPROULE**  
Flesherton, Conveyancer, A-ppraiser, Valuator and Money Lender. Deeds, Mortgages, Leases and Wills drawn up and Valuations made on shortest notice. Charges very low. Apply to R. J. Sproule, Flesherton.

**P. McCULLOUGH**  
Solicitor, etc. Office—52 1/2 street, Markdale. Money to lend.

**LUCAS & HENRY**  
Barristers, Solicitors, Etc. Offices—Lucas Block, Markdale; Traders Bank Bldg., Toronto. L. B. Lucas, K.C., W. D. Henry, B.A.

**J. W. LEACH**  
Practising Physician  
Rocklyn, Ontario.  
Offices—Markdale Exchange, 51 1/2-2, 1/2 pt. Meaford Exchange, 213 1/2-4.

**DR. J. A. McARTHUR**  
Dentist  
Office in Artley Block (over Barber's hardware store). Entrance at southeast corner of building, Toronto street.

**L. G. CAMPBELL**  
(L.D.S., D.D.S.)  
Dental Surgeon, Graduate of Ontario College of Dentistry and University of Toronto. Office over the post-office. Office hours 9 a.m. to 5 p.m. Appointments made by phone.

**A. F. & A. M.**  
Niram Lodge, No. 490, G.E.C., Markdale, meets in Masonic Hall, McFarland Block, on Tuesday evening in the month in Haskett's Hall, at 8 o'clock. A Jackson, Chief; Visiting brethren cordially invited. L. G. Campbell, W.M.; R. A. Brady, Secretary.

**C. O. C. F. No. 399.**  
Markdale Council, Canadian Order of Women Friends, No. 399, meets second Monday in the month in Haskett's Hall, at 8 o'clock. A Jackson, Chief; Visiting brethren cordially invited. L. G. Campbell, W.M.; R. A. Brady, Secretary.

**MARKDALE L.O.L. No. 1045.**  
Meets in Haskett's Hall on Wednesday evening on or before full moon in each month. Visiting brethren made welcome. Rev. A. Richardson, W.M.; Edward Walker, Secretary.

**B. H. WALDEN**  
Licensed Auctioneer for the County of Grey. All sales promptly attended to. Farm sales a specialty. Arrangements for sales may be made at Standard Office or B. H. Walden, Markdale.

**F. D. CARRUTHERS**  
Licensed Auctioneer, County of Grey. Reasonable terms. Satisfaction guaranteed. Phone 52 r-3, or write, F.D.C., No. 2, Markdale, Ontario. 2086

**Cook's Cotton Root Compound**  
A safe, reliable, regulating medicine. Sold in three sizes of packages—No. 1, 211 No. 2, 33; No. 3, 45 per package. Sold by all druggists, or sent prepaid on receipt of price. THE COOK MEDICINE CO., TORONTO, ONT. (Incorporated in Canada)

# MARKDALE STANDARD

VOL. 41

MARKDALE, ONT., WEDNESDAY, DEC. 10, 1920

Established in 1875

J. W. PATTON, J.P.  
Rocklyn, Ont., Issuer of Marriage Licenses. Business strictly confidential.

**WOOD'S PHOSPHODINE.**  
The Great English Preparation. Tones and invigorates the whole nervous system, makes new Blood in old veins. Used for Nervous Debility, Mental and Brain Worry, the Heart, Failing Memory. Price \$2 per box. Sold by all druggists, or mailed in plain package on receipt of price. New pamphlet mailed free. THE WOOD MEDICINE CO., TORONTO, ONT.

**PATENTS PROMPTLY SECURED**  
In all countries. Ask for our INVENTORS' ADVISER, which will be sent free. MARION & MARION, 100 Queen St. W., Toronto.

**TYPEWRITER B. REGAINS**  
for Xmas delivery. Standard keyboard rebuilt Typewriters, with touch method book, \$25, including express prepaid. DOMINION TYPEWRITER CO., 68 Victoria St., Toronto.

## Christmas at District No. Three

BY ALTA LAWSON LITTELL

The teacher in "Burton Twp. Dist. No. 3" hid her head under the pillow and wept miserably. The tears which she had been winking back all that wretched day soaked down through Mrs. Merry's sheet and into the feather bed unhindered, while the teacher reviewed all her causes of woe. They began with the snow which she found on her bed that morning, sifted through cracks in the chamber roof, continued with the green wood fire which wouldn't burn in the schoolhouse stove mounted higher than the wanton and wilful attention of Master William Merry, son of her landlady and of the school trustee, and climaxed with the fact that it was Christmas Eve, she was just eight miles from home and couldn't get there for Christmas and mother, because everyone was too busy with holiday festivities to take her for just one day, and "Burton Twp. Dist. No. 3" gave his holiday vacation at potato digging time.

The weeping grew into a regular small girl "Boo Koo" as the teacher reached the climax. The idea of a community being so mercenary, so unpossessed of the finer feelings that they wouldn't close their school a week for Christmas and New Year's, and then just eight miles from Newton, that centre of culture and learning. Over home the community Christmas tree was being lighted and soon the old church parlors would be crowded with everyone she knew. She could see the church now, the lights gleaming softly through the yellow windows, and the electric star they always lighted on the cross on Christmas Eve sparkling on high. If she listened hard enough she might even hear the bells—but she pulled the other pillow over her head for fear she would.

She did hear, however, as she raised her head to secure the pillow, excitedly. "It's Willie and the Barnes boys, and Joe and Jack Lawton. Willie's been practicing them on this for a month, and he was so scared you'd find out about it and wouldn't be a surprise. Don't they look killing?" Martha giggled on. Teacher and pupil were at the open window looking down at the boys. "They've borrowed black skirts and middie blouses, so they look just like the real choir boys. Of course, those black sleeves are their coat sleeves, but Willie said that would not show up at night."

"Hush," teacher was trying to drizzle all in. Nothing St. Mark's choir had ever done sounded so heavenly to her as those boyish voices below. "It came upon a midnight clear," followed by "While shepherds watched their flocks by night," and all the dear old Christmas songs even to her own favorite, "Noel."

"Jesu, gentle babe, Saviour, sweet and holy, Born on Christmas night, In a manger lowly, Shepherds came from far, Guided by the guiding star, Then in adoration, Bringing their oblation, Myrrh and frankincense and gold, Sages, gifts unfold. The angels in chorus sweet have sung Noel. Let earth's glad voice repeat the song they swell, Noel, Noel, Sing we all, Noel." The serenade finally ended as Willie admitted in response to the prolonged handclapping of teacher.

"I cannot give, for I am poor?"

No! God forbid! What can I give? A thousand kindly words, a smile, That bright as gold may shine and live

To cheer a brother's weary mile. And I can give respect, and true, Strong praise to him who strives in vain. Oh, I can give forgiveness, too— And call my lost friend back again!

Then let every heart keep its Christmas within, Christ's pity for sorrow, Christ's hatred of sin, Christ's care for the weakest, Christ's courage for right, Christ's dread of the darkness, Christ's love of the light, Everywhere, everywhere, Christmas to-night.

**Holiday Parties.**  
For the children's party, let's have an old-fashioned candy pull. We'll buy a gallon of molasses, a small quarter-pound candy box for each child, a package of oiled paper and we're ready! Roll the molasses slowly for half an hour, then add one-half teaspoonful (level) of baking soda for each quart of molasses used, let boil until a sample turns brittle when dropped in cold water, pour into well-oiled pans. When cool enough to handle, take up in the hands, which must also be well oiled, and pull until light yellow in color; then twist in long strands, cut with

scissors into "drops" and pack them into the boxes, covering each layer with the oiled paper. If sprinkled lightly with dry corn starch before packing, the pieces will be less apt to stick together. Serve the children: This Bread and Butter Sandwiches. Ginger Bread. Cut the sandwiches in fancy shapes, they are doubly attractive. At the young people's evening party serve: Celery and Nut Sandwiches. Fruited Ice-Cream. White Cake. Cocoa.

## My Gift.

When Santa Claus is hitching up  
The reindeers to his sleigh,  
I'm going to bring a great big bag  
Of love to him, and say:

"Dear Santa Claus, please, take this bag,  
And on each Christmas tree,  
Tie just a little bunch of love  
Fast with a memory."

To you, dear friend, I wish the best  
Of all good gifts that are,  
Good health, and wealth, and fame, and love.  
The last most precious far.

So search ye closely every branch  
When candles bright the tree,  
And you will find my bit of love  
Tied with a memory.

And Martha, that "they didn't know no more."

"Come on, fellows, let's go in and sing 'em for your mothers," he suggested to his satellites, and the group trooped off, strains of "Silent Night," floating back as teacher closed the window.

"But where did they ever learn them," she turned to Martha who had lighted the lamp.

"Will taught them to the boys," Martha flushed with pride was smiling happily.

"Yes, but where did he learn them, once to whistle it. Once when father had a good year and was feeling happy he drove us over to the Newton Christmas tree. Willie learned the tunes there, and an organ peddler who got dinner here last summer gave him an old hymn book. He found the words in there. Didn't he sound fine?" Martha's tone held a wistful note.

"He was wonderful." Teacher's honesty was unmistakable. "It was better than the boy soloist at home."

"There's mother calling me," Martha turned to go, "I'm awful sorry you couldn't go home for Christmas, because I know you wanted to, but it's nice to have you here," she vanished before astonished teacher could reply.

"How could I ever think that boy was hopeless," teacher mused as she took down her hair. "A boy who can sing like that, and apply himself enough to learn the words to all those songs and teach them to that bunch could do anything." Teacher had been trying hard to teach the three R's to those boys and she knew.

"Why, all he needs is to be interested." She dropped her brush, astonished at her discovery. "Why, that's all they all need." She stared at the light as she went once more over the events of her one term. "I've complained all the time that they

didn't behave and were not interested, and that the parents were indifferent. And I've never done a single blessed thing to get anyone interested. Just moped and thought I was abused. Complained because I hadn't things to work with, and never made an effort to get anything. And here's this boy without even a tuning fork and only an old hymn book, has taught those youngsters a half dozen hymns in a month. And that 'Noel' in the hardest time to sing unaccompanied. Mr. Brown says he always works two months with the choir boys on it."

She picked up her brush and began to stroke her hair. "I'll bet you it put it up to Willie, we could get new maps and charts and an up-to-date dictionary this winter. He'd just revel in getting up a concert. Why couldn't we? And if they got into

Christmas Holidays are looked forward to for a year, looked back upon for at least six months—often for life time. These are festive days and every gathering of family and friends can bring delight to the soul of each one present. Properly planned meals unobscure the bars and open up each period of the day to the application of joyousness. And at this time that at any other time in the year, careful meal planning is essential, for physicians claim that after the holidays they have a heavy rush of accompanying indigestion. Teachers dread the first week in the New Year for children go back to school heavy and listless.

When the children come home, we plan a host of festivities, the little children's party, the young people's party, the meeting of the Farmer's Club, the afternoon coffee when old friends unite, from Christmas Day to New Year's Day, a round of reunions.

Do not put all the gifts on the Christmas tree. Save a small jollop for each one at the breakfast table. Give Father a small Holstein cow, if he just will have a thoroughbred stock, you know; a china pig bank for Doc; an old who joined the pig club last spring; a little rolling-pin for sister who loves to cook; and for mother, a beautiful blossom.

**Christmas Breakfast.**  
The Christmas breakfast should be attractive and simple, the table set with the prettiest dishes. There are so many things to talk over and the children are so excited and happy, we need only simple food, so we'll just have this:

**Baked Prunes.**  
Cereal with dates  
Toast  
Coffee

Baked prunes require no sugar or salt. They are first washed carefully, then put to soak over night and the next day put in a covered casserole of earthen baking dish and baked slowly in the range oven or in a fireless cooker for two or three hours. All the sugar in the fruit is developed when it is cooked this way.

Cereal cooked in milk is delicious. Use one-fourth water and three-fourths milk and cook the cereal as you always do. A few dates cut in half and cooked with it give it an unusual flavor and you will not have to eat Bobby to eat it.

After breakfast, each one shares his own piece, for neither the girls have dinner to prepare, and we want them all to share in the pleasures of the day.

**Christmas Dinner.**  
Clear Tomato Soup  
Bread  
Roast Goose  
Apple Rings  
Mashed Potatoes  
Celery and Onion Puffs  
Pickled Beets  
Jellied String Bean Salad  
Graham Wafers  
Thousand Island Dressing  
Pumpkin Custard with Whipped Cream  
Coffee

**Salted Nuts.** Raisins  
Christmas evening, when the family comes in from school and skating and everyone is happily tired, nothing tastes better than a lunch of Cream of Potato Soup, Bread and Butter Sandwiches, Cookies, Hot Baked Apples.

Perhaps you will like to have these recipes:  
Clear Tomato Soup.—Cook together half an hour, one can of tomatoes, one and one-half quarts of soup stock, one tablespoon chopped onion, one-half bay leaf, six cloves, one teaspoon celery seed and one-half teaspoon pepper corns. Strain and serve with Bread Slices.—Cut stale bread in strips four or five inches long and one-half inch wide. Spread with melted butter and brown in the oven.  
Apple Rings.—Pare, core and slice one-third inch thick, some tart apples. Place the slices in the oven in the pan with the goose about twenty minutes before serving. They should not be too well cooked.  
Celery and Onion Puffs.—Cook one quart diced celery and small onions until tender. Mix with a pint of white sauce. Add two tablespoons chopped pimento. Serve in puffs made like this: 1/2 cup butter, 1 cup boiling water, 1 cup flour, 4 eggs. Put butter and boiling water in a saucepan, when boiling hard add the flour all at once. Stir until the mass leaves the sides of the pan and clings to the spoon in a ball. Take from stove, add eggs one at a time, beating until each one is thoroughly mixed. Drop from the end of a spoon in rounds on a greased baking sheet or oiled paper, about two inches apart. Bake one-half hour in a moderate oven. Cut off tops of puffs, fill with the creamed vegetables.

## THE DAILY MISERY OF ILL-HEALTH

Three Years of Suffering Quickly Relieved by "FRUIT-A-TIVES"



MRS. GASPARD DUBORD

150 Avenue Pins IX, Montreal.  
"For three years, I was a terrible sufferer from Dyspepsia and my general health was very bad. I consulted a physician and took his medicine and faithfully carried out his instructions; but I did not improve and finally the doctor told me I could not be cured. At this time, a friend advised me to try 'Fruit-a-tives' and I did so. After taking two boxes of 'Fruit-a-tives', I was greatly relieved; and gradually this marvelous fruit medicine made me completely well. My digestion and general health are splendid—all of which I owe to 'Fruit-a-tives'."

GASPARD DUBORD.

50c. a box, 6 for \$2.50, trial size, 25c. At all dealers or sent postpaid by Fruit-a-tives Limited, Ottawa, Ont.

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The remark of the trustee when she complained to him once, came back to her as she climbed into bed.

"I've noticed young ones all over about as you let 'em, and gross cow humans aren't so much different."

Well, she was going to see that they all did differently in "Burton Twp. Dist. No. 3" from now on. And the "all" included the teacher.

## Around the Christmas Table

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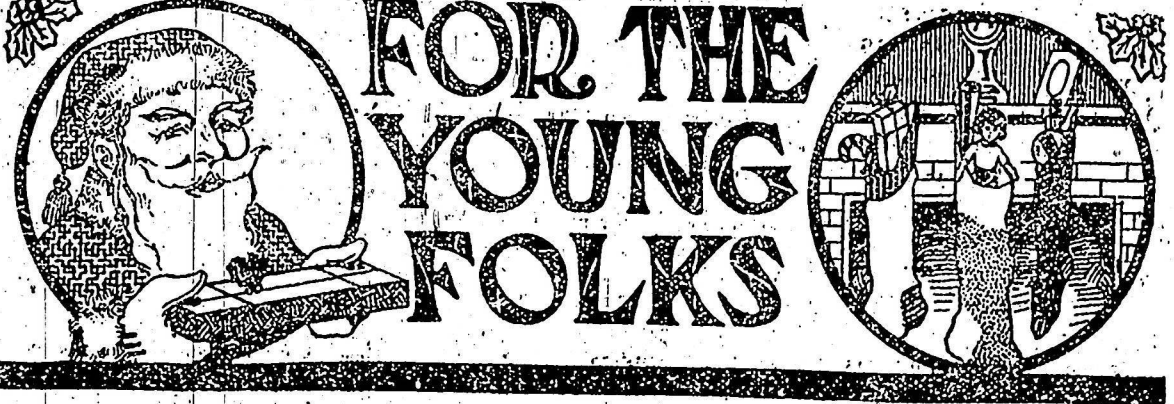
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**FOR THE YOUNG FOLKS**