

## Religious Forum

We thought before asking for a few personal testimonies of the saving grace of God, that we hear a great deal of advertising done on other lines, and testimonies are multitudinous re the benefit received or the goodness of the wares. Then why not have a few testimonies showing the great benefit of salvation and its satisfying power.

The following testimonies are from young folk, young also in grace, and we but hope and pray that others may be inspired by reading these heart felt expressions to seek the Lord and find in Him their heart longings more than satisfied:—

Two years ago on the twenty-eighth day of October I realized I was on the broad way without Christ and with no hope of heaven. When I saw my need of a Saviour then Jesus came into my heart and life—the joy and satisfaction that filled my soul words cannot express; and it didn't stop there, but ever since it's been glorious to follow Him in the narrow way which leads to heaven. My pathway is growing brighter each day, and I have a hope and assurance of a mansion in the sky.

Salvation can do for others what it has done for me. If we are on the broad way which leads to destruction and a lost eternity, may God help us to forsake the world with its pleasures and seek Jesus Christ while He may be found, and take up our cross and follow Him. Then some day we will exchange our cross for a crown and dwell in that city where the streets are all paved with pure gold, and where all tears are wiped away.

"Turn your eyes upon Jesus,  
Look full in His wonderful face,  
And the things of earth will grow  
strangely dim  
In the light of His glory and  
grace."

H. A. Dennett.

For a long time I professed to be saved, and stumbled along, trying to serve the Lord but was not wholly given up to Him, to do His will at any cost. I wanted a little of the world; just enough of worldly fashions to not be considered too plain or old-fashioned; just enough lightness or frivolity to not be considered too staid or particular; enough of my own way so that I could please myself. I was afraid of what the Lord might ask me to do if I made a complete surrender.

God never takes less than all, and so I was never satisfied, though at times when I would make an effort, God would help and encourage me. I would think everything was all right, but when the test came I would fail. What a miserable place it is to be in, trying and failing, overcome by sin, hungering and longing for peace, but not willing to yield everything to Him who gave His all for us!

But, O I thank God that He never left me, but dealt with me in mercy until one day last summer I became so tired and sick of my own ways that I yielded myself to God to be anything, do anything, go anywhere, whatever He might ask. I got a glimpse in that moment of a precious, all mighty Heavenly Father, who stands by us and sees us through the hardest places. I yielded and He came in and broke me completely. He broke my will, my pride, my selfishness, my fearfulness, and everything that was unlike Him. He came in to reign supreme. Since then I have had a sweet rest, satisfaction and joy, with strength to do the Master's will.

Satan tests me, tries me and fights hard to defeat me, but Jesus is my Saviour and Deliverer who has trod this way before me and leads safely through the hardest places. Praise His name! He saves to the uttermost, and is calling still. "Whosoever will may come and taste of the water of life." Let Him into your heart and life in His fulness and you will find that "Old things have passed away and all things have become new." Praise His precious name!

Grace I. Wright.

I thank God for His Spirit striving with me when I was far away and had hardened my heart. The Lord called loudly and long before I would yield to Him. But one night I realized I was a lost soul and might

## HUMBLE FOOD WINS PRAISE

Columnist Says "Fish and Chips" Could Absorb 60% of Canadian Fish

Long associated as a dish for the masses in England, the humble fish and chips is apparently gaining recognition in Canada. At least one large restaurant chain in Toronto and Montreal make a feature of this dish and according to the caterer have struck a very responsive chord in the palates of their customers.

Recently a columnist in the British Fishing News predicted that fish and chip stores in this country, if they were properly developed, could absorb 60% of the fish landed, as they do in Great Britain. In the old country, he says, everyone in the business earns a good living, especially the fishermen who benefit by the vast markets created by this lively trade.

A few Canadian restaurant executives are of the opinion that the humble fish and chips has real possibilities. The chief handicap in the past, according to one, has been that no effort has been made to place this business on a quality basis. The merchandising of fish and chips has been largely confined to poorer districts and people have not been properly educated to think of fish and chips as the wholesome and savoury food it is.

Were more restaurants to feature it and give it the imprimatur of quality, there might very well be a new habit created among Canadians and a substantial fillip given to the fish industry.

## SARGEEN JUNCTION

Friends and neighbours gathered at the home of Mrs. Charles Doupe on Wednesday evening and presented her with a rocking chair, prior to her departure to live in Flesherton.

Mrs. Robt. White visited with members of her family in Toronto this week. Miss Alma has returned home for the summer.

Mr. Sam Batchelor visited over the week-end with his father in Hillsburg.

Mr. and Mrs. Eldon Blackburn are visiting friends in Toronto.

Miss Maggie Dow visited for a few days last week with friends in Flesherton.

In any minute be gone into that place of terrible torment. I cried to God for mercy, fearing that I had drawn the line and it was too late to be saved. But praise God when I was willing to do what He required of me He quickly came and blotted out all my sins, to remember them against me no more forever! Since then I have been sanctified and I thank God for taking me, a poor sinner, and setting me free. There has been a wonderful change in my life, and I want to see lost souls coming to the foot of the cross and receiving pardon and cleansing in the fountain that flows from Calvary.

"Therefore being justified by faith, we have peace with God through our Lord Jesus Christ." Rom. 5:1.

Harold Wilson.

I am glad for an opportunity of praising God for what He has done for me. I thank Him for the change that He has wrought in my life since I accepted Jesus as my personal Saviour. I thank Him for stooping down to lift me out of a sinful life, and putting a desire within my heart to serve Him and to do His will. Before I was saved I tried in my own strength to break the sinful habits that had me bound, but for all my vows, and all my good resolutions I would miserably fail. But thank God when I came to Him through Jesus Christ He forgave all my sins and set me free. To you who have never known the forgiving grace of God in your heart, you who are running after the pleasures of the world, looking for something to satisfy the craving of your heart and not finding it, I say to you come to Jesus and get something that will satisfy; come to Jesus and get something that will fill your heart with peace and joy such as you have never experienced. Thank God for a salvation that is free and for everybody! "Whosoever will, let him come."—John 6:37.

David Harris.

## Recipes for Standard's Cook Book

### OATMEAL DROP COOKIES

1 cup butter  
1½ cups brown sugar  
2 eggs  
½ cup shredded coconut  
½ cup walnuts  
1 cup uncooked rolled oats  
1 teaspoon vanilla  
2 cups sifted flour  
1 teaspoon soda  
1 pound dates (chopped)  
Cream butter and sugar together. Add beaten eggs and beat well. Add coconut, walnuts, rolled oats and vanilla and mix. Add dates, which have been flavoured with ½ cup of the flour. Add remaining flour sifted with soda. Mix well. Drop on greased baking sheet with a teaspoon. Bake 12 minutes in moderate oven of 350 degrees F. Store in tight cookie jar. Makes about seven dozen cookies.

Mrs. J. T. Mills,  
R. R. 2, Markdale

### CHOCOLATE COOKIES

½ cup melted butter  
1 cup brown sugar  
1 egg  
2 squares melted chocolate  
Mix above together well.  
½ cup milk  
½ teaspoon vanilla  
1¾ cups flour  
¼ teaspoon soda  
1 teaspoon baking powder  
½ cup chopped nuts  
Add mixed and sifted ingredients alternately with milk. Add vanilla and chopped nuts. Chill for a few minutes. Drop from spoon on cookie sheet. Bake at 400 degrees F. for 10 to 12 minutes. Yields five dozen cookies.

Mrs. J. T. Mills,  
R. R. 2, Markdale

### WEDDING CAKE

2 lb. butter  
2 lb. brown sugar  
4 lb. seeded raisins  
4 lb. currants  
½ lb. mixed peel  
½ lb. blanched almonds  
2 teaspoons cinnamon  
2 teaspoons ground cloves  
1 teaspoon, each, of lemon and vanilla flavoring  
4 teaspoons good baking powder  
2 dozen eggs  
1 cup sour cream  
2 lb. flour  
Cream butter and sugar, add eggs and beat well. Add flour, spice, fruit and almonds. Line tins with greased paper and bake 3½ hours. Half the quantity with 8 eggs makes a rich Christmas cake.

Mrs. Mc., Grey Co.

### RHUBARB CATSUP

4 lbs. rhubarb, cut in pieces  
1½ pints water  
1½ pints vinegar  
7 cups white sugar  
2 cups onions, cut fine  
2 tablespoons salt  
½ teaspoon red pepper, ground  
1 teaspoon ground cloves  
Boil all till pretty thick. This goes lovely with fat meat.

Mrs. Henry Yerkie, Markdale

### ORANGE SPONGE CAKE

1 cup sifted pastry flour  
¼ teaspoon soda  
¼ teaspoon salt  
3 egg yolks, beaten until thick and lemon coloured  
¾ cup sugar  
¼ teaspoon grated orange rind  
¼ cup orange juice  
1 tablespoon lemon juice  
3 egg whites, stiffly beaten.  
Sift flour once, measure, add baking soda, and salt and sift together four times. Add sugar gradually to egg yolks, beating thoroughly after each addition. Add rind and fruit juices. Beat egg whites until stiff but not dry. Fold in egg yolk mixture. Fold in flour, a small amount at a time. Turn into ungreased pan. Bake in moderate oven (350 d. F.) 45 minutes. Invert pan one hour or until cold before removing cake.

Helen Duncan, Dundalk

### GOLDEN GLOW SALAD

1 pkg. lemon jelly powder  
1½ cups boiling water  
2 tablespoons vinegar  
½ teaspoon salt  
When set add:  
2 cups grated raw carrot  
1 tablespoon minced onion  
2 tablespoons chopped or finely

## VANDELEUR W. L.

Mrs. Sam Bowles was hostess at the March meeting of the Vandeleur Women's Institute. Mrs. Russell Freeman, 1st Vice-President, presided. After the usual opening the roll call was answered by "House-cleaning suggestions." There were eighteen members and eight visitors present. The Secretary read several letters of appreciation pertaining to the Sunshine Committee. Mrs. F. Davis gave a splendid paper re gardening (flowers); Mrs. D'Arcey a paper on Reminiscence of Western Life, which was very much enjoyed; a reading by Mrs. Jack Taylor, "The Modern Clothes Line," was an amusing number on the program; a contest, put on by Mrs. Geo. Summers, was won by Mrs. Harold Thompson and Mrs. Elmer Waring. Community singing was enjoyed by all. Lunch was served by Mrs. Charles Boland and Mrs. Jack Carson. The April meeting will be held at the home of Miss Lillian Buchanan on the usual date.

## WALTERS FALLS

(Held over from last week.)

The Young People of the United Church held a meeting on Thursday, March 11th. Meeting opened with a hymn, followed by prayer by Rev. Mr. Burry. The minutes of the last meeting were adopted as read. Mr. B. Dixon was chosen as special convener for Thursday, March 18th. Current events were read by Mr. F. Dixon. Miss M. Dixon was in charge of the Missionary part of the meeting. The Scripture was read by Mr. Blankshaw. Mrs. Burry gave a very interesting talk on the Missions of India. Short readings were given by the following on the progress of India: Mr. F. Dixon, D. Saunders, W. Dixon, E. Mower, F. Saunders, Rev. Burry and Miss M. Marshall. Other readings on the customs of India were read by Misses H. Long, J. Menary, Margaret Dixon, L. Sims, V. Rennie. The meeting was closed with the league benediction.

Mr. Leslie Laycock spent several days of last week with his cousin, near Woodford.

A number of A.Y.P.A. members attended the rally held in Christ Church school room, Meaford, last Monday night.

The local Orangemen held a fraternal euchre party and social evening last Wednesday evening.

Sliced sweet cucumber pickle. Mix and chill.

Mrs. W. J. Boyle,  
Hawarden, Sask.

### SCALLOPED TOMATO WITH TAPIOCA

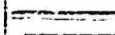
2 cups canned tomatoes  
3 tablespoons minute tapioca  
1 tablespoon sugar  
½ teaspoon salt  
dash of pepper  
2 tablespoons finely chopped onion

1 tablespoon butter  
Cook above mixture 10 minutes in double boiler. Mix half cup fine bread crumbs with 2 tablespoons melted butter. Chop 1 cup of celery, not too finely. Into a greased casserole or pudding dish put alternate layers of buttered crumbs, then tomatoes, then celery. Top with buttered crumbs and bake.

Mrs. W. J. Boyle,  
Hawarden, Sask.

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### DENTISTRY

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.

DR. J. A. McARTHUR, Dentist. Office in the Artley Block, over the Perkins hardware store. Entrance at south-west corner of building, Toronto Street.

### FRATERNAL

L. O. L.—Markdale L.O.L. No. 1045 meets in the Orange Hall, Markdale, at 8 o'clock p.m., the first Thursday in each month. Visiting brethren cordially invited. Clifford Hutchinson, W.M.; L. E. Turner, Rec.-Sec.

A. F. & A. M.—Hiram Lodge No. 490, G.R.C., Markdale, meets in the Masonic Hall, Reburn Block, at 8 o'clock p.m., on the second Thursday in each month. Visiting brethren cordially invited. W. E. Harris, W.M.; A. E. Colgan, Sec.

R. B. K.—Victoria Preceptory No. 282 meets in the Orange Hall, Markdale, at 8 o'clock p.m., the third Thursday in each month. Visiting brethren always cordially welcome. G. W. Littlejohns, W. P.; A. E. Colgan, Registrar.

### AUCTIONEER

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

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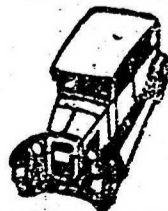
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