

The Markdale Standard

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**THE QUESTION OF
A HALF HOLIDAY**

Early in the week an agreement was circulated among the businessmen for signatures respecting the weekly half holiday in the village. The document designates Wednesday as the day to be observed during the months of May, June, July, August and September, with the shops open on Tuesday night during a part of this time. Remaining open for business on Tuesday evening has not been very satisfactory and last year in the early part of the season and towards the end the stores did not remain open. The farming community as a whole would prefer that the shops remain open on Wednesday night rather than Tuesday. To do so would require that the half holiday be observed on Thursday. Almost all the neighboring towns and villages have adopted the Thursday half holiday with Wednesday as open night and it has been found very satisfactory. Owen Sound, Meaford and Chatsworth along with Markdale have stuck to Wednesday. The only argument we have heard used in favour of Wednesday is that, since that day is observed in the city, people here will be prevented from going there to do their shopping. The argument falls flat as it is known that many unloyal citizens make regular trips to that city at the present time for shopping purposes. The Standard has consistently advocated buying at home and we have practiced what we preach. We would suggest that the businessmen get together and organize a club or association pledged to patronize local institutions. If those in business here go away from home to do their shopping how can they expect others to patronize them? "Shop in Markdale."

**It's Getting Tougher
Than Ever**

Time was not so many years ago that a town was considered in a very bad way if it could boast of only one newspaper. Both Liberals and Conservatives had to be represented. Palmerston at several times in its history had two newspapers, comments The Observer of that town.

But today the two-newspaper towns are few and far between. In this part of the country Listowel, Durham and Meaford are now the only towns with two newspapers, and it is a constant wonder to the printing fraternity how two papers are able to exist.

This month saw two newspaper amalgamations. One in Kincardine and one in Goderich. Bruce county now has no town in which two newspapers are published; and Huron county is in the same category. Wellington county has long been without a two-newspaper town.

A town loses little and gains much by having only one newspaper. The unfortunate part of the situation is that the smaller places are gradually losing their papers altogether, and a village or town without a local paper lacks something of real importance to its progress. The country weekly's sources of revenue have increased little if any in the past 25 years, but the cost of everything used—paper, ink, machinery—has considerably advanced along with the general cost of living, making it increasingly difficult to carry on in the smaller centres.

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**Has Direct Relief Be-
come a Racket**

Under the suggestive title "Public Sucker No. 1" Mr. Gratian O'Leary, who is very generally considered Canada's outstanding publicist, presents to the people of Canada, through the columns of McLean's Magazine, figures that have been published in fragmentary form from time to time but have never been given the attention they deserve, comments the Brampton Conservator. Quoting Hon. Mr. King it is asserted that in the past five years the dominion, the provinces and the municipalities contributed for relief purposes the enormous sum of \$1,799,344,278, "which is about five times our national debt before the war." In 1933 it is pointed out "the total number on relief (including the drought areas) was 1,230,110. In December, 1936, it was 1,175,773." In 1936 relief cost Canada \$10,000,000 more than in 1933. Answering the question, "What is the official explanation?" The article concludes among a lot of other reasons, that "to thousands relief scales have become more attractive than wage scales." "That thousands demoralized by the dole, regarding it as a right, have made relief into a racket." A list of cases showing where men quite able to support themselves have been on relief for years. An outstanding example was a man who has a farm, a \$7,000 house, a \$3,000 barn, 150 tons of hay which he refused to sell because the price was not right. Another with a \$3,000 surrender value in a \$7,000 insurance policy; and a third sporting a diamond ring discovered to be worth \$2,500.

One asks how persons in such position, and they can be multiplied by thousands, were able to get on the list. Were the officials governing the fund incapable or as dishonest as the recipients, or did fear of political consequences deter those who were familiar with the facts from discharging their duty to the taxpayers.

To the question "Should Relief be Abolished?" a statement made in the House of Commons by Dr. C. J. Veniot, M.P. for Gloucester, New Brunswick, is quoted as follows:

"In 1933 my home town of Bathurst determined to discontinue direct relief or the dole as a means of taking care of its so-called unemployed. For we discovered that relief was being made a 'racket', and that fully ninety per cent. of those who were asking assistance were not entitled to it. 1,200 out of a population of 3,360 of our people being on direct relief. On the first of January of that year we voted out direct relief and adopted the slogan 'no work, no bread' from the town of Bathurst; if, any unemployed asking for assistance refused to work, we refused to give him assistance at the expense of the taxpayer. We separated ourselves from both provincial and Federal governments as far as direct relief funds were concerned.

"Our relief problem ceased overnight, so to speak. We saved \$10,000 a year for the town of Bathurst and an equal sum for each of the provincial and Federal governments. Thenceforth our men found ways and means of standing on their own feet and becoming self-supporting. Since that time we have not had a single man on relief. We have only the ordinary indigents, the maimed and sick that we have always had and always will have with us.

No taxpayer favours the withholding of assistance from those really deserving men, women and children who, from whatever cause, are unable to take care of themselves and without relatives unable to support them—but the constantly increasing number who are imposing upon the taxpayers deserve no sympathy and should have their names erased from the lists and compelled to return to the treasury the monies

**Recipes for Standard's
Cook Book**

ORANGE CAKE

½ cup butter
1 cup fine sugar
2 eggs
½ cup milk
2 cups Maple Leaf flour
3 teaspoons baking powder
¼ teaspoon salt
½ cup orange juice
Cream butter thoroughly and gradually work in sugar. Add well beaten egg yolks and beat again. Alternate additions of milk and the dry ingredients that have been well mixed and sifted together several times. Add orange juice. Fold in stiffly beaten egg whites. Bake in moderate oven 350 d. to 375 d. F.

Orange Filling

Mix well:
5/8 cup sugar
¼ teaspoon salt
¼ cup Maple Leaf flour
Stir in slowly ¾ cup boiling water, cook 20 minutes in double boiler. Beat 1 egg yolk light, stir a little of hot mixture into it, then return to double boiler and cook a few minutes. Remove from heat, add grated rind of ¼ orange, juice of 1 orange, rind and juice of ½ lemon. When cold spread between layers of cake.

Orange Frosting

Cream ¼ cup butter very thoroughly and gradually work in 2 cups sifted icing sugar. Add grated rind of ½ orange and enough orange juice to make consistency to spread.

Alice Sullivan,
R. R. 1, Markdale

CREAM BISCUITS

Sift together:
4 cups flour
4 teaspoons baking powder
½ teaspoon salt
Mix into this enough sweet cream to make a soft dough. Roll lightly until ½ inch thick. Then cut into dainty shapes and bake in quick oven. For variety sometimes ½ cup sugar may be added, also ½ cup currants or raisins. Keep in a can with tight lid. Will keep fresh for many days. Warm in oven before serving.

Mrs. Alex. Ward,
Birsay, Sask.

BUTTERMILK PIE

1 cup or more of buttermilk
½ cup brown sugar
1 egg yolk or two, if you wish a small piece of butter
pinch of salt
Put in uncooked pie shell and sprinkle 1 cup of raisins evenly through custard mixture and bake. When done remove from oven and spread with meringue made from egg whites and brown in oven. If you wish a sweeter pie add a little more sugar.

Mrs. Clara Wiley, Markdale

DROP COOKIES

1 cup white sugar and butter, size of an egg, creamed
2 eggs
½ cup walnuts
1 ¼ cup dates
1 teaspoon soda, dissolved in a little water.
Add flour enough to make very stiff. Drop on buttered pans and bake in moderate oven.

Mrs. Bruce Carruthers,
Kimberley

DATE SPONGE PIE

1 cup cooked dates
1 cup milk
2 eggs
1 teaspoon corn starch
½ cup sugar
pinch of salt
Place dates (stoned, stewed and measured) in a bowl, beat in the egg yolk and the sugar and flour. Fold in stiffly beaten egg whites. Mix well and pour into pie plate lined with uncooked paste. Bake

they obtained by the dishonest methods mentioned.

**LIVE STOCK
MARKET REPORT**

by
DUNN & LEVACK, TORONTO

Monday's cattle market opened active and strong and prices for cattle of choice quality were fully 25c higher; also cows were stronger. Choice heavy steers were slow, but prices steady. Export buyers could not fill their orders, because the quality of the cattle on offer was not good enough for their requirements.

Choice heavy steers sold at from \$5.50 to \$7.75; fair to good from 7.75 to \$8.25; common and medium 6.50 to 7.50. Choice butcher cattle brought from 7.00 to 7.50, with a few top sales at \$8.00; fair to good from 6.50 to 7.00; common to medium 5.50 to 6.25. Choice baby heifers sold at from 7.75 to \$8.50; medium to good from 6.50 to 7.50. Stockers and feeders were slow of sale, with some of the best light kind selling from 5.00 to 5.25 and those of heavier weights from 5.50 to 6.00. The cow trade was strong, choice heifer cows from 5.50 to 6.00; choice heavy butcher cows from 5.25 to 5.50; fair to good from 4.25 to 5.00; common to medium 3.25 to 3.75; canners and cutters 2.25 to 3.00. Choice light butcher bulls sold at from 4.75 to 5.25; heavy bulls from 4.00 to 4.50 and bolognas from 3.75 to 4.25.

The lamb market held active and strong, the major part of the run being made up of Alberta feed lot shipments, all of which sold at 11c. Best light sheep from 6.00 to 7.00, others at lower prices accordingly. Spring lambs are slow of sale, excepting for a few choice lambs, weighing from 60 to 75 lbs. each at from \$8.00 to \$10.00 each. The calf trade was active and strong, choice calves from 9.00 to 9.50, with a few tops at slightly higher prices; fair to good veal calves from 7.50 to \$7.75; common to medium 5.50 to 7.00.

The hog market was slow, as packers were bidding lower prices and sales ranged from \$8.55 to \$9.00 for truck deliveries. It is expected that very little change will take place during the balance of the week.

in slow oven.

Mrs. Harry Hawken,
R. R. 3, Markdale

COMPOSITION TARTS

Beat 2 eggs very light and add:
¾ cup brown sugar
1 cup corn syrup
1 little nutmeg
1 tablespoon melted butter
Line tart dishes with pie crust and fill and bake in moderate oven.

Mrs. Harry Hawken,
R. R. 3, Markdale

ORANGE CAKE

1 cup brown sugar and ½ cup butter, creamed
1 egg
1 orange
1 cup raisins
¾ cup sour milk
2 cups flour
1 teaspoon soda
1 teaspoon baking powder.
Put the raisins and orange through the grinder and blend with the batter. Bake in moderate oven.

MOLASSES CANDY

3 cups yellow sugar
1 cup water
½ teaspoon cream of tartar
butter, size of walnut
Boil together until brittle when tried in cold water. Pour quickly on

Business Directory

LEGAL

WALTER E. HARRIS, Barrister and Solicitor, Etc. Office on Main St., Markdale.

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.

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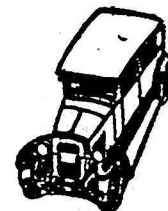
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