

THURSDAY, JULY 24, 1933

The Community's Social Side of Life

Visitors to and From Town During the Past Week, as Gleaned by The Free Press

Miss M. S. Nelson is holidaying in London this week. Miss Isabel Anderson and Ted Hansen are holidaying at Bruce Beach. Miss Francis Dilla is holidaying this week with her aunts in Toronto. Mrs. R. F. Johnston and Master Billie of London, visited Acton relatives. Mrs. E. E. Barr and John are visiting with friends at Oshawa and Whitby. Mr. Burton Wiggins, of Port Colborne, spent the week-end with relatives here. Mrs. F. E. McCleary is spending a week at Hewitson's Island, Georgian Bay. Mr. and Mrs. Howard Allison spent Sunday with friends in Dixie and Toronto. Mr. Arthur Dryden, of Flint, Mich., spent the week-end with Mr. and Mrs. H. S. Holmes. Mrs. Dryden arrived from Flint, Mich., and is spending the week with Mrs. H. S. Holmes. Mr. Frank Cook, of Toronto, is holidaying at the home of Mr. and Mrs. E. H. Vincent. Mr. and Mrs. J. H. Reed left this week for a few weeks holidays at Pointe Au Baril, Muskoka. Mrs. Annetta Barnes, of Toronto, is visiting her sister, Mrs. R. H. Wansborough, this week. Mr. Melfort Collier and sons, of Toronto, are holidaying at the home of Mr. E. F. Collier. Mr. and Mrs. Wm. Shortill, of Georgetown, called on Mr. and Mrs. Wm. Foster on Sunday. Mrs. John Gibbons and Miss Blanche Saunders, of Rockwood, visited with Mrs. P. Sayers last week. Mr. and Mrs. H. R. Wansborough spent the week-end visiting his mother and other relatives here. Miss Delaine Gibbons, R. N., and Miss Minnie Gibbons visited with friends at Bolton and Caledon. Miss Nora Roseborough, of Toronto, visited with Mrs. (Rev.) C. L. Poole at the Parsonage last week. Mrs. Gordon MacKay, Mrs. John Mosop and children, of Toronto, visited with Mrs. R. H. Wansborough. Mrs. Thos. Rumley is visiting with her daughters, Mrs. Blazel and Mrs. Townend, at Long Island, N. Y. Mr. Harry F. Holmes and son, Charles, of Boboyagon, are spending the week with Mr. and Mrs. H. S. Holmes. Mr. C. H. Harrison was in Ottawa last week and attended the opening ceremonies of the Imperial Conference. Miss Lorna Wilker, of Tavistock, and Mrs. R. Loyns, of Toronto, spent the week-end at the latter's home here. Mrs. J. P. Gibbons, Anne and Austin have returned home after two weeks' visit to St. Catharines and Niagara Falls. Mrs. D. Foster and John, of Niagara Falls, spent a few days last week at the home of Mrs. Foster, Brock-Avenue. Messrs. Harold Syackhamer and Chas. Landsborough spent the week-end with Mr. and Mrs. Richard Leavens, at Welland. Miss Marguerite Ryder and Masters Donald and Roderick Ryder and little Miss Joan Rumley are holidaying in Toronto. Messrs. W. R. E. Blair and W. M. Cooper attended the Convocation of the Masonic Lodges of Ontario at Kingston last week. Mrs. J. M. Bell and Miss Claire Garden, of Toronto, and Miss Helen Hynds, of Windsor, visited Acton friends this week. Miss Violet Leavens, of Welland, who had been spending a week or so with relatives and friends in Acton, returned home on Saturday. Mrs. D. C. Russell and Miss Jessie Russell are spending their vacation at Sault Ste. Marie and Richard's Landing, St. Joseph's Island. Mr. J. D. Roney, Miss E. Yvonne, Master Everett Roney and Miss E. Yvonne Wilson, of Detroit, Mich., visited with Mr. and Mrs. P. Roney. Mr. and Mrs. Russell Foster, Masters John and Jimmie, and Baby Grace, of Cheltenham, visited Mr. and Mrs. Wm. Foster and family on Sunday. Miss Marion Newman and Master Harold Eby, of Kitchener, visited at the home of their uncle and aunt, Mr. and Mrs. August Anderson, last week. Rev. and Mrs. W. J. McLeod and Misses Elizabeth and Marjorie, of Toronto, are visiting with Mr. and Mrs. R. J. Kerr and Mr. and Mrs. J. C. Matthews.

THE SURVIVAL OF THE SWEETEST By Barbara B. Brooks For years we have been hearing objections to sweets—pastries, cakes, pies and candies. They have been called fattening, conducive to high blood pressure, hard to digest and are known to have other unfavorable qualities for some people. But so far, in spite of these protests, there has been a very marked survival of the sweets. It may be, that sometime, through future processes of evolution that men will be born without these taste buds which are pleased with only the sensation of sweetness. But let us hope that, that time is far, far away. We enjoy sweet foods so much that it has become a custom to leave them to the last of the meal where we can linger over their goodness. Children are often persuaded to eat their entire meal by the fact that there is a good dessert in store for them, and even adults look forward to this last course with curiosity and anxiety. Frozen sweets are quite in vogue now. They are sweet, cool and nourishing. They often bring up to standard the calories in our otherwise frugal summer meals. It is unusual to be talking about increasing calories but the fact is that some of us do not eat enough during the summer time. Our appetites are lazy and we just let them have their own way. Macaroons are good summer cookies and with them you can make several delightful desserts.

CORN FLAKE MACAROONS 2 egg whites 1/2 cup chopped nuts 1 cup brown sugar 1 cup coconut (shredded) 2 cups corn flakes 1/2 teaspoon vanilla Beat egg whites until they are stiff enough to hold their shape but not until they lose their shiny appearance. Fold in sugar carefully. Fold in corn flakes, nuts and coconut. Add vanilla. Drop on a well greased baking sheet. Bake in a moderate oven (350 degrees F.) about 15 to 20 minutes. Remove pans from oven, place on damp towel and remove macaroons immediately with a spatula or sharp knife. If macaroons become hardened to pan, they may be put in the oven a few minutes to soften. Yield: 1 1/2 dozen macaroons.

HONEY CORN FLAKE MACAROON MOUSSE 1 1/2 pint cream 3/4 cup powdered sugar 1/4 cup honey 1/2 teaspoon salt 1 1/2 cups crushed corn flake macaroons Beat cream until stiff. Add powdered sugar gradually, then the honey and salt. Fold in crushed or rolled dry macaroons and put mixture in the refrigerator pan and leave in chilling unit four hours. Can be packed in 3 parts ice to 1 part salt for four hours. Yield: 1 1/2 quarts.

PEACH MACAROON PUDDING 1 cup milk 1-tablespoon-cornstarch 1/2 cup sugar 3 eggs (separated) 1 teaspoon vanilla extract 1/2 teaspoon almond extract 1 cup canned sliced peaches 3 cups corn flake macaroon crumbs Scald the milk. Mix cornstarch with sugar and moisten with a little cold water. Add the beaten egg yolks and stir into milk. Cook stirring continuously, until custard is smooth and thick. Remove from fire, add flavorings and peaches. Fold in beaten egg whites. Place macaroon crumbs in a bowl or pudding dish and pour custard mixture over them. Allow to set in refrigerator over night. May be served garnished with fresh berries. Yield: 6 large servings.

CORN FLAKE WAFFLE COOKIES 1/2 cup shortening 1 cup sugar 2 eggs (well beaten) 3/4 cup milk 2 cups flour 1 teaspoon baking powder 1/2 teaspoon salt 1 cup shredded coconut 2 cups corn flakes Cream shortening and add sugar gradually. Add eggs and mix well. Stir in sifted dry ingredients alternately with milk and add coconut and corn flakes. Drop by spoonfuls on hot waffle iron and bake until golden brown. Yield: 30 cookies, 2 1/2 inches in diameter.

ALL-IMPORTANT ANGLE A West side politician got his first dinner coat, recently, in time for a dressy function to which he was invited. He had a little trouble tying his tie, so he dropped it in at the corner speak-easy and asked the bar-keeper which of the customers was good at tying a bow tie. "That fellow at the end of the bar there," said the barkeeper with a leonine gesture. The politician approached the somber-looking gentleman designated.

JUST HIS ALIBI Cop—What do you mean by standing in front of a store window with a brick in your hand? Beg—I'm waiting for a friend. We're going to his home to drown a cat.

Entered Into Rest (Continued from Page One)

law, Messrs. C. H. Banks, J. L. Moore, E. J. Hassard, W. Thompson, J. G. McNie, F. A. Reed. The honorary pallbearers were Mr. J. H. Reed, Mr. Husband, Mr. W. Kenney, Mr. Cole, Mr. W. Mullin, Mr. G. Rossell, Mr. W. Sprowl, Mr. J. R. Anderson, Dr. Farmer. Floral contributions were received from Mr. and Mrs. G. A. Rudd, Mrs. E. Beckenbawh, Miss Wass, Mr. and Mrs. H. Turnbull, Dr. Edna McDonald, Mr. and Mrs. H. Dymont, Mr. and Mrs. W. Wilson, Miss Limgn, all of Toronto; Mr. and Mrs. H. Severson, Mr. and Mrs. C. Severson, of Detroit; Miss E. Reid, Buffalo; Mr. and Mrs. S. W. Somerville, Hamilton; Mr. and Mrs. W. Fickett, Lowell; Mr. and Mrs. S. McClure, Mrs. E. Grant, of Paisley; Dr. and Mrs. Cox, Mr. and Mrs. Rossell, Knox, Church, Ohio; Mr. and Mrs. A. K. Mann, Mr. and Mrs. F. Blow, Mr. J. S. Davidson, Mr. and Mrs. J. Nicol, Duke of Devonshire Chapter of I. O. O. E., all of Acton; the Family and the Grandchildren.

GEMS OF THOUGHT

Where we find echoes we generally find emptiness and hollowness; it is the contrary with the 'echoes of the heart.—Boyes. He that doth a base thing in zeal for his friend burns the golden thread that ties their hearts together.—Jeremy Taylor. Some there are who profess to despise all flattery, but even these are, nevertheless, to be flattered; by being told that they do despise it.—Colton. What hypocrites we seem to be when ever we talk of ourselves.—Our words sound so humble while our hearts are so proud.—Hare. There is no greater fool than he that says, 'There is no God,' unless it be the one who says he does not know whether there is one or not.—Bismarck. An egotist will always speak of himself, either in praise or censure; but a modest man ever shuns making himself the subject of his conversation.—Bryant. Friendship is a plant of slow growth, and must undergo and withstand the shocks of adversity before it is entitled to the appellation.—Washington. The cause of freedom is identified with the destinies of humanity, and in whatever part of the world it gains ground, by and by it will be a common gain to all who desire it.—Kossuth.

MORTGAGE SALE

UNDER AND BY VIRTUE of the Powers of Sale contained in a certain Mortgage, which will be produced at the time of sale, there will be offered for sale by R. J. Kerr, Auctioneer, at Public Auction, on WEDNESDAY, THE 16th DAY OF AUGUST, 1931 at the hour of two o'clock in the afternoon, at the farm of the late Wm. B. Lewis, R. R. No. 1, Orton, the following property, namely: All and Singular that certain parcel or tract of land and premises, situate, lying and being in the Township of Erin, in the County of Wellington, being composed of the East Half of Lot Number Eighteen—in the Second Concession of the said Township of Erin, containing by admeasurement One Hundred Acres. On the said farm there is said to be erected a dwelling house, with suitable farm buildings. The lands will be sold, subject to a reserve bid. TERMS OF SALE—Ten per cent. of the purchase money to be paid down at the time of sale, and the balance within thirty days. For further particulars and conditions of sale apply to HARRY W. PAGE, East Block, Parliament Bldgs., Toronto, Ontario, Solicitor to the Mortgagee. DATED at Toronto this 16th day of July, A. D. 1932. 3-3

GREGORY THEATRE THURSDAY AND FRIDAY, JULY 28 and 29 "Sunshine Susie" Comedy, "Tabasco Kid" Cartoon, "Hollywood Goes Crazy" SATURDAY, JULY 30 "FORBIDDEN" With Barbara Stanwyck and Adolphe Menjou. Comedy, "Once a Hero." Fox Movietone News. MONDAY, AUGUST 1 "LETTY LYNTON" With Joan Crawford and Robert Montgomery. Comedy. "See Us" Chapter 12 of "The Lightning Warrior."

MARKET REPORTS

DAIRY PRODUCTS Quotations to Shippers These are Toronto quotations: Butter—Creamery, No. 1 pasteurized 17 1/2 to 18 do second 16 1/2 to 17 Above prices for goods delivered Toronto. Quotations to Retail Trade Butter—Creamery prints, No. 1 18 1/2 to 19 do second 17 1/2 to 18 Churning cream, f.o.b. country points Special 16 to 17 No. 1 15 to 16 No. 2 12 to 13 POULTRY AND EGGS Quotations to country shippers delivered: Fresh extras 16 to 17 do firsts 14 to 15 do seconds 11 to 12 Quotations to Retail Trade Carton, fresh extras 23 to 00 Fresh extras, loose 21 to 00 Fresh firsts, loose 19 to 00 Fresh seconds 16 to 00 Quotations to Shippers Fowl—Broilers—Hens, over 5 lbs. 13 to 15 do 4 to 5 lbs. 10 to 13 do 3 1/2 to 4 lbs. 9 to 11 Spring chickens, over 5 lbs. each 12 to 00 Over 4 to 5 lbs. each 10 to 00 Colored ducks, 3 cents less. Quotations above indicate the general market range in value to eggs and poultry on delivery basis. DRESSED MEATS Wholesale dealers in dressed meats quote the following prices to the trade: Beef, forequarters 7.00 to 8.00 do, hindquarters 6.50 to 7.00 Calf, medium 10.00 to 10.50 Calves, choice veal 7.00 to 9.00 Heavy hogs, cwt. 4.50 to 5.00 Light hogs, cwt. 6.50 to 7.00 Abattoir hogs 7.50 to 8.00 Lams, spring 14.00 to 18.00 Mutton 4.00 to 7.00 HIDES AND WOOL Toronto dealers in hide and wool quoting the following prices to shippers: City hides, green, 1 1/2c; bulls and brands 1 1/2c; country hides, green, 1c; do cured, 1 1/2c to 1 3/4c; calf, green, 2c; country calf, cured, 1 1/2c; city veal kip, 2c; country veal kip, 1 1/2c; do cured, 1 1/2c to 2c; Country grasser kip, 1 1/4c; horsehides, No. 1, 75c; No. 2, 60c; tallow, solid barrels, No. 1, 1 1/4c to 1 3/4c; cakes, 1 1/2c to 2c pound. HAY AND STRAW Extra No. 2 Timothy, in car 11.00 to 11.50 No. 3 Timothy 8.00 to 10.00 Timothy, lower grades 6.00 to 8.00 Straw, wheat 7.50 to 8.00 do oats 7.50 to 8.00 do rye 9.00 to 10.00 All straw must be good length. POTATOES Ontario old potatoes, in 90-lb. bags, 50c; new, bags, 90c to \$1.00. Prices on car lot, delivered on track and via truck, respectively in Toronto. GRAIN QUOTATIONS Grain dealers on the Toronto Board of Trade are making the following quotations for hay ports: No. 1 Northern, 59 1/2c No. 2 Northern, 55 1/2c No. 3 Northern, 54 1/2c No. 4 Northern, 50 1/2c Ontario Grain—Wheat, 36c to 41c; barley, 35c to 40c; oats, 29c to 30c; rye, 45c; buckwheat, 45c; corn, 48c to 52c. WHOLESALE FRUIT PRICES Fruit on sale at Toronto wholesale houses are quoted as follows: Blueberries, 11 quarts 1.00 to 1.75 Sweet cherries, 6 quarts 50 to 1.00 do sour, 6 quarts 20 to 25 do sour, 11 quarts 40 to 50 Gooseberries, 6 quarts 40 to 50 Raspberries, red 10 to 12 do black 10 to 12 Currants, red .08 to .00 Honeydew melons, crt. 2.50 to 2.75 CURRENT LIVE STOCK PRICES Choice heavy steers 5.75 6.25 Choice light butchers 5.75 6.00 Butcher's choice 5.75 5.75 Good steers and heifers 4.25 5.50 Common steers and heifers 4.25 4.75 Choice butcher beef 6.50 7.00 Butcher's choice 6.00 6.25 Choice butcher cows 3.50 3.75 Fancy butcher cows 4.00 4.50 Common butcher cows 2.50 3.75 Cutters 4.50 1.00 Choice heavy bulls 2.50 3.00 Choice light butcher bulls 3.25 3.50 Bologna bulls 1.75 2.25 Stockers and feeders good 4.00 4.50 Medium 4.00 4.25 Calves, choice 5.50 6.00 Good 4.00 4.50 Common 3.00 3.50 Boning 2.00 2.25 Stockers 4.00 5.00 Sheep and lambs, choice 6.75 Yearlings 3.75 3.25 Hogs, f.o.b. 4.50

BEARING PULLETS After chicks have passed the brooding stage, the cockerels and pullets should be separated, moved to a colony or roosting house and provided with plenty of range land. In order to raise healthy chickens free from internal parasites, they should not be allowed to range on the same ground more often than one year in three. This offers little difficulty to the farmer with plenty of land but it is not always possible for the poultryman with a limited acreage to follow this plan. However, considerable success has been achieved by some poultrymen by confining the chickens in yards which are included in a short rotation and which have been given a liberal application of lime following the removal of the chickens in the fall. While the pullets are on range, they will require little attention except to provide a constant supply of feed and water, and to see that they are properly sheltered at night and during wet weather. Range hoppers constructed to contain grain in one side and mesh in the other, offer distinct advantages. The mesh or grain may be withheld from birds when desired and if the hoppers are constructed to hold a large amount of feed the labor required in feeding is considerably reduced. The ground soon becomes foot around hoppers and water troughs so these should be moved frequently. At the Frederickton Experimental Station Barred Plymouth Rock pullets are brought into production at approximately six months of age. The proportion of mash and grain fed is determined by the rate of maturity of the pullets. A high percentage of mash and milk tends to hasten the maturity of the pullets and a high percentage of grain tends to retard development. The growing ration used at the Frederickton Experimental Station consists of grain made up of two parts of wheat and one part each of whole oats and cracked corn. The mash, which is fed dry, consists of 100 pounds each of corn meal, crushed oats and middlings, 50 pounds bran, 15 pounds bone meal, 5 pounds charcoal and 5 pounds fine salt. Sour skim-milk and buttermilk is given in addition to water.

We are to carry manner from the hand to the heart, to improve a ceremonial nicely into a substantial duty, and the modes of civility into the realities of religion.—South.

Take Time and Care! Give justified attention to the choice of Building Materials you select to materialize your carefully considered plans into actuality! All materials are 'spot alike.' There is a range of choice in every Material from Plaster to Sand. Each has its character—and value! Results, in the building, therefore, depend largely on care in specifying and ordering Materials! First quality Slatokote Roofing, 85 16" roll. Regular price \$3.15 per square, sale price, white \$2.39 11 lasts, per square



Georgetown Lumber Co. Ltd. N. McLEOD, ACTON MANAGER Phone: Georgetown 250 Acton 120.

Friday Saturday Monday

10 lbs. Redpath Granulated Sugar for 52c	GOBLIN SOAP 1 Cake for 5c
Hire's Root Beer Regular 35c package for 25c	SALADA TEA 1 Package for 23c
MIXED CAKES 1 lb. for 20c	P. & D. SAUCE 1 Package for 14c
JUNE CHEESE 1 lb. for 13c	McCormick's Soda Biscuits 1 Package for 10c
SULTANA RAISINS 1 lb. for 14c	IVORY FLAKES 1 Package for 9c
3 CALAY HAND SOAP Cakes for 19c	POSTUM 1 large tin for 45c
THRISTLE BRAND BAKING POWDER 1 lb. Tin for 23c	

NELSON & CO. MILL STREET, ACTON PHONE 37

Enhance Your Community

"Every business man in your town should advertise in every issue. He has merchandise to sell; he has service to sell; he has good-will to build up. He has the need for continued urge on his prospective customers.

"The one place to which he can go to find this service he needs is in the columns of his home town paper and it costs him so little.

"If he should gain nothing more than the higher esteem of his fellow citizens, the money he would pay would be a trifle compared with the magnificent returns to him.

"It is a duty to keep in mind that advertising is an up-building to the entire community as well as the business men in it. The more advertising published the more you enhance every foot of real estate in your community, the more you enhance the value of the farms in your trading area."

JAMES O'SHAUGHNESSY, Secretary American Association of Advertisers

THE COMMUNITY PRESS
"The Simcoe Reformer issued a creditable special edition in honor of the Kinsmen Convention here. The St. Catharines Standard pays a similar honor to the convention of Moore. One of the advantages the smaller cities possess in bidding for conventions is that they can usually guarantee publicity in the local press such as no metropolitan newspaper is likely to provide."—Toronto Daily Star. The foregoing is as great a tribute to the hometown paper as the Star is ever likely to publish. With a finger on the community pulse the local paper is always in a better position to deal with all local happenings than are the metropolitan sheets which needs must overlook many of the smaller things in the days news in their quest for big features. It is the local paper, after all, which benefits the community, and helping along community enterprises such as this convention, is merely one of many phases. Simcoe Reformer.

HOW TO HELP THE WIFE
Mrs. Long Married—Never ask your husband for money, dear. Bride—I don't have to. George sleeps like a baby at night.