

The Community's Social Side of Life

Visitors To and From Town during the Past Week, as Gleaned by The Free Press

Mr. Angus Kennedy, of Galt, was home for the week-end. Mr. Chas. Synon was home from Toronto for the week-end. Miss Helen Hynds, of Windsor, visited Acton friends this week. Miss Mable Mainprize was home from Toronto for the week-end. Mr. Eugene McPherson was home from Toronto over the week-end. Miss Emma Robinson visited friends in Kitchener over the week-end. Mrs. Chas. Havens, of Guelph, visited at the home of Mrs. Wm. Seyens. Mrs. S. Begley spent the week-end visiting with friends in Brampton. Mr. Wm. Ames, of Morrison, is visiting with Mr. and Mrs. Wm. Middleton. Miss H. Wallace and Miss L. Orr visited friends in Toronto for a few days the past week. Misses Mary Gibbons and Lillian Byrne spent the week-end visiting friends in Kitchener. Miss D. Gibbons, of St. Michael's Hospital staff, spent the week-end at her home here. Mr. Andrew Anthony, of Georgetown, visited last week with his daughter, Mrs. B. M. Wilson. Mr. and Mrs. Jas. Dobble visited with Mr. and Mrs. J. E. Dobble in Fergus over the week-end. Mr. and Mrs. Charles Mason spent the week-end in Toronto, at the home of Mr. and Mrs. Ramsden. Miss Velma Hutchinson, R. N., of New York City, is visiting at the home of Mr. and Mrs. Wm. Middleton. Friends here missed Mr. W. A. Storey about the past week. He has been confined to his bed through illness. Miss Audrey McComb, nurse-in-training at St. Joseph's Hospital, Guelph, visited in Acton on Wednesday. Mrs. J. A. Russell and babe and Miss Russell, of Unionville, visited over the week-end with her mother, Mrs. J. R. Kennedy. Little Jimmie Spielvogel underwent an operation for removal of the tonsils last week at Guelph Hospital. He is now recovering nicely. Mrs. Frank Swackhamer spent the week-end with her son and daughter in Toronto. Her grandson, Master Ray Wallace, accompanied her home. Mr. and Mrs. Earle Brown, of Kitchener, spent the week-end at the home of his parents, Mr. and Mrs. G. H. Brown, and visited other friends in town. Rev. Andrew and Mrs. Walker, Lloydminster, Sask., announce the engagement of their daughter, Millicent Arpold, to Rev. John Robert Waidie, B. A., Walker's, Ontario, son of Mr. and Mrs. Donald Waidie, Acton, Ontario, the marriage to take place in April.

Various Interesting Items of News

Two Hurt in Car Crash in Trafalgar - Backing on to the Dundas Highway, west of Trafalgar, a car, driven by Gerald Abbott, 17, of Chesham Street, Toronto, was struck by a westbound car said driven by C. J. Bier, of Toronto. Mrs. Jamieson Abbott, a passenger in her son's car, was painfully injured about the right shoulder. C. J. Bier suffered a bruised chest when thrown against the wheel of his car. Government Remains for Five Year Term - Eighty Conservative members of the Legislature, including those from Premier Henry down to the most remote back-bencher, rose in their places yesterday to vote against the bill of Hon. Harry C. Nixon, Progressive Leader, which would amend the Legislative Assembly Act so that the provision for a five-year term for the Ontario House could not be made effective until after a general election. Under Mr. Nixon's amendment, which was defeated by a vote of 80 to 18, the term for the present Legislature would expire this year—its fourth year—although subsequent Legislatures could sit for five years. By defeating the amendment, the members and the Government are enabled to remain for another year. Parkview Athletic Club - The regular meeting of the club was held on Tuesday evening, and what an evening of fun and club entertainment! The first item was the initiation of the new members. What fun for the victims, but what a thrill for the victors. A Trip to Mars, sleigh ride, over the Rocky Road, through the Mill, and a walk into space, created much amusement as well as nervousness. As for the results, well any new member can explain that. The chief business item was a discussion on how to raise money, and at the same time show the public what work is being carried on by the club. It was unanimously decided to put on a Minstrel Show. This will provide a night of laughter and entertainment for the public, and at the same time develop the talent in the club. As for the surprise, it is safe to say that the lid will be sprung in two weeks' time. So watch for the developments and results. Every member of the club is asked to be on hand on Saturday, at 2.00 p. m. Hold-up at Brampton Restaurant - Brampton's first armed robbery in more than five years was staged at the Wellington Cafe at 5.30 yesterday afternoon when a tall gunman, described as being of a slovenly appearance, badly in need of an application of soap and water, robbed Percy Lee, a Chinese employee, of about \$15. The stranger entered the cafe as James Clevely, aged 17, a member of the Brampton Senior Lacrosse Club, was tendering a \$5 bill in payment for a soft drink, and counting his change of \$4.95 which the Chinese had handed him. Addressing Clevely, the bandit asked: "Is this your change, buddy?" Receiving an affirmative answer, he told Clevely to put it in his pocket. Turning his attention to the waiter, the gunman unbuckled a heavy overcoat he was wearing, and let Lee take a careful look at a hefty, long-barrelled revolver he was carrying in the breast of his suit. "Give me the five-spot," he commanded, as Lee meekly complied. He then told his victim to hand over the contents of the till, and when told he had been given all, the thug once again bade Lee to take a look at the revolver. Apparently convinced that the visitor meant business, Lee finally handed him about \$10 in silver.

Letters to the Editor

The Free Press welcomes letters to this column on matters of general interest to its readers, but does not necessarily endorse the opinion expressed. All letters must be signed, but may be published over a pen name if so desired and specified in the letter. Communications should not be over 200 words in length and must be received not later than Tuesday at noon to ensure publication in that week's issue. To the Editor of The Free Press: Dear Sir: Recent issues of THE FREE PRESS have brought to me here, sad and depressing news of the passing of several old-time friends: Bob Moore, of Galt, true friend of many years; "Thias" Lambert, who I knew for many years, and in whose home I visited when in Acton in 1920; and John Cameron, whose obituary scarce recorded his full value to the community. These all make me feel as if I am being stranded on the shores of time, which is accentuated by the recollection of many others during the last twelve years: H. P. Moore, whose intimacy growing out of many similar tastes and enterprises; A. E. Nicklin, quiet, true, and confidential; my near-hand neighbor of many years, John Brown; William Johnstone, also known as Freelon long before he came to Acton; John B. Kennedy, George Dills, Postmaster Matthews, Jas. Brown, John C. Hill, and I believe in that time Hon. D. Henderson. These all, with others, whom I was many a time glad to meet and converse with. And I must not omit Principal Stewart, of the schools, with whom in my humble way as caretaker, I was for many years associated, daily enjoying an association of great value. He had come to Milton before 1920, and I visited him at his home there, in his Children's Aid Superintendentcy. And then to these, many ladies, who have passed from homes of many of us above, as well as others, and I certainly feel that if I ever re-visit old Acton, my personal visits will have to be greatly curtailed. After all, friendship is a very great asset, not only on account of its present value, but for the recollections it produces. Yours, pensively, J. S. COLEMAN. Stevens Point, Wis., March 25, 1933. Small things are not small if great results come to them.

PRUNES FOR EPICURES

By Betty Barclay Are you among those unfortunate people who still retain the idea that the prune is entitled to the adjective "humble" every time it is mentioned? If so, I feel sure this story will give you a new appreciation of a fruit that has been much slandered. In fact, to my mind, the prune is fit for the epicure provided it is treated fairly by the cook. The prune as served by many boarding house mistresses in the gay nineties merely proved lack of ability on the part of boarding house cooks. Under-bolling, over-bolling, and soaking, very easily take away the rich fruit flavor that prune dishes should have. In cooking prunes the fruit should first be washed with cold water then placed in a pan covered with water and brought to a boil. Cook at this boiling temperature for one hour. Add two tablespoons of sugar for each cup of prunes during the last five minutes of cooking—if you prefer a sweetened dish. For such recipes as call for baked or steamed prunes it is not necessary to pre-cook them as above. They may be pit-pitted, then chopped and added to the balance of the ingredients. But here again another hint will be valuable. Pitting prunes is often considered quite a task. The easy way to pit prunes is to boil them for ten to fifteen minutes and then with a pair of kitchen scissors slit one end of the prune, force the scissors inside and pull the pit out with the points. Speaking dietetically prunes are very high in their vitamin A value—a vitamin which is not only an important factor in building resistance to infection but promotes growth. This latter feature is of great interest to the mothers of growing children. Prunes contain iron, copper, calcium, phosphorus and other minerals of extreme value. Try one or all of the following recipes and I am sure you will get an entirely new idea of this dark-skinned fruit. The ingredients called for are few in number and almost invariably low in price. Thus these dishes may be prepared economically—and yet they are fit to place before the proverbial King. PRUNE MUFFINS 1 cup prunes 1 egg 3 tablespoons granulated sugar 3 tablespoons melted shortening 1 cup milk 2 1/2 cups flour (all purpose) 4 tablespoons baking powder 1/2 teaspoon salt Boil prunes in water to cover 10 minutes, drain, remove pits, and cut prunes into pieces. Beat egg, add sugar, shortening, milk, and when well mixed combine with flour sifted with baking powder and salt. Add prunes and beat just enough to mix. Pour into greased muffin pans and bake about 25 minutes in a hot oven (425 degrees F.). BAKED PRUNE WHIP 2 cups cooked prunes 1 teaspoon grated lemon peel 2 teaspoons lemon juice 4 egg whites 4 tablespoons powdered sugar Pit prunes and beat to a pulp. Add lemon peel and juice and 2 tablespoons sugar and blend well. Beat whites of eggs until stiff, add 2 tablespoons powdered sugar and continue beating until dregs of sugar are gone. Whip prune mixture by spoonfuls into egg whites. Pile lightly in pudding dish and bake in a moderate oven (350 degrees F.) for 20 minutes. PRUNE PICKLES 3 cups prunes 3 cups cloves 1 cup vinegar 3 cups water 2 cups brown sugar 4 3-inch sticks cinnamon Wash prunes and stick two cloves into each. Combine vinegar with water, add sugar, cinnamon, and when mixture boils add prunes and continue boiling about 1 hour. These are ready for use when cold. GAIN AND LOSS By Arthur B. Rhinow A friend of mine, who had the privilege of making a trip around the world, told me of a passenger who, throughout the voyage, was continually in touch with his brokers, and at the end of the journey had made several millions of dollars. After I had left my friend, I spent a little while in weighing the traveller's gains and losses, for though his gains were enormous, he certainly lost. The boat had been chartered for a pleasure cruise. The passengers were to embark with the idea of leaving cares aside and enjoying a vacation. No doubt the speculator also had the intention of tearing himself away from the daily grind, else he would hardly have chosen this particular ship; but he was so obsessed with money-making that he could not forget his work. That was a loss. Some people cannot rest. They become slaves to work; not work in the sense of serving a great cause or even just making a living, but rather to amass fortunes and make display. Instead of resting they indulge in hectic diversions that are "hot for the time being, but freeze to death all that is fine in man." Then the speculator who made millions on a pleasure trip could hardly have enjoyed the beauties of sea and sky and foreign scenes. The human touch of fellow-passengers most likely did not appeal to him nor the soul reaches of different races. On a trip around the world one ought to feel the oneness of humanity. And in all the varied scenes he may never have heard the Voice saying: "How wonderful is God's world; child of God, worship the Father."

VERY APT

Lives of master crooks remind us 'We may do a bit of time. And, departing, leave behind us Thumb prints in the charts of crime. —Life. THE BOY I'D MARRY The one I'd marry must be fair. There are so many tasks that each must do, which come suddenly and demand immediate action, that many times we each make mistakes in selecting the best course of action, and it does not come out as we had hoped. I would not stand too much censure when the act was the result of desire but poor judgment. The man I'd marry would have to be so fair he could put himself in my place and know that I tried to do the thing which seemed best, only it did not come out as I expected. It makes one feel so contrary to be criticized when she needs sympathy, and I am no exception. I'd try to be fair about things and would demand the same consideration of him. The one I'd marry must put up with me even though I fall short of his ideal. He must remember me and let me have my share of benefits as well as tasks. He must put up with my little irritating ways by realizing that those little twists and turns of disposition are not intentional and that I do not want them to spoil our life. We must both plan to make our life enjoyable while making it worthy.—L. K. Merritt. MODES OF PLANTING DAHLIAS For amateurs the usual method of growing dahlias is that of root division. The roots of one year are stored in cellars and divided up for new plants the following spring. The storage room for these roots should be frost proof and not too dry. Conditions which are suitable for storing potatoes are suitable for the storing of dahlias. These roots may be planted out into the garden towards the middle of May, or earlier if no danger from late frosts is expected. They may be planted from 2 feet to 4 feet apart, according to space available, and the size of the root planted. When dividing the roots care must be taken to see that each part has at least one eye, which will be found on the crown to which the true roots are attached. Another method, generally the commercial method, of propagating dahlias is by means of cuttings. During recent years raising them from seed has also grown in favor. In fact in the case of the new Collette dahlias it is the simplest and best method. The seed should be sown about the beginning of April. Where the dahlias succeeds it is of very satisfactory flower for the amateur. The dahlia, says the Dominion Department of Agriculture, requires plenty of moisture, rich soil, occasional artificial fertilizing, and not too hot a climate.

Furniture!

As Housecleaning Time approaches, there is always something to be replaced. We are listing Some Real Specials for the Week-end: Steel Bed, Walnut finish, link spring and Cotton Felt Mattress complete for \$14.50 Panel Bed, cable spring and all felt mattress, com. \$25.50 Panel Bed, Inner Spring Mattress and Cable Spring, Complete \$25.50 Marshall Mattress SPECIAL "The Arden" \$15.50 "The Sleepmaker" \$18.50 "The Special" \$28.00 SOMETHING NEW Get the restful sleep enjoyed on an Inner Spring Mattress by placing the New Coil Unit under your present felt mattress. At the small cost of \$6.00 See Our Window Display DRESSERS from \$10.50 up Solid Walnut Magazine Stands, extra heavy and well finished. While they last \$1.69 BED LAMPS—Assorted colors and shapes A limited supply \$1.95 JUST ARRIVED—a beautiful assortment of Bridge and Junior Lamp Shades, in assorted shapes and covers. A limited supply selling at 29c, 49c, 69c Mirrors, finished in White and Blue Enamel. 25c to 40c A lovely assortment of Card Tables, from \$1.49 to \$4.50 Wicker Sets — Chesterfield Suites — Bedroom Suites, etc. All at Special Prices Johnstone & Rumley Home Furnishings Funeral Service PHONE 30—ACTON, ONTARIO

Who is He? What's His Weight? He's on Page 1

INDIAN POPULATION IS RESOURCEFUL AND SKILLED

Canada's Indian population is approximately 168,000 mostly in Indian reserves of which there are about 2,000, according to the Natural Resources Department of the Canadian National Railways. On many of these reserves basket-making is carried on and the manufacture of moccasins, etc. Many of the Indians living on the Caughnawaga Reserve, opposite the Island Montreal, on the south side of the St. Lawrence River are experts in steel erection work and are used extensively in the erection of steel skyscrapers and bridge work.

AN EXAMPLE

Throughout a severe cross-examination the defendant in a U. S. court had maintained that he had punished his victim only a "little bit." "Well, about how hard?" asked the prosecuting attorney. "Oh, just a little bit," repeated the prisoner. "Now," replied the lawyer, "for the benefit of the judge and the jury, step down here, and with me for the subject, show just how hard you mean." The prisoner stepped down, slapped the lawyer in the face, seized him bodily and finally, with a supreme effort, lifted him from the floor and hurled him across a table. "Then he turned to the judge and said: 'Your Honor, and gentlemen, about one-tenth that hard.'"

ANYTHING WRONG?

"Horace," gasped the poet as he entered his friend's room. "Why, is there anything wrong, Rudolph?" inquired Horace. "Wrong! I wrote a poem about my little boy. I began each verse with the line: 'My son! My plucky counterpart!'" "Yes?" murmured Horace. "The poet drew a newspaper from his pocket. 'Read,' he glared. 'Read what that idiot compositor did to that beautiful line.'" Horace took the paper and read: "My son! My pig! My counterpart!"

WHO SAID "CATCH A COLD?"

"I caught a cold" is about the silliest expression heard to-day. No one tries to catch a cold. The trouble with us is that we do not try very hard to keep a cold from catching us. That is why we meet so many to-day who are complaining about what happened when the weather changed. Only about 17 persons out of each 100 manage to get through a year without suffering from at least a mild cold. Some people suffer several times during the year. One of the most important things you can do, both to prevent and to correct colds, is to keep your body as alkaline as possible. Vegetables, fruits and milk in the diet will do this. If, however, you feel a cold coming, on take a hot bath and get into a warm bed immediately. Then drink a full glass of hot lemonade. In the morning squeeze the juice of a lemon into a half glass of water. Stir in half teaspoon of baking soda and drink it while it bubbles. Repeat this three times a day until your cold has disappeared. Remember, however, that if your cold fails to respond promptly your physician should be interviewed. A little cold is often a dangerous thing.

SENSIBLE BREAKFASTS

Serve sensible breakfasts. Ham and eggs, pancakes, buckwheat, buns, lamb chops, cakes, biscuits, corn bread, bacon and fried bread are all excellent foods, but not one of them is an alkaline-reaction food. Therefore, a breakfast limited to a collection of these is terribly unbalanced. A glass of orange juice and a liberal quantity of milk on the cereal will go far toward balancing breakfast—for fruits, vegetables and milk are the three big alkaline-reaction foods. Remember this, not only at breakfast, but when preparing the other meals.

SPECIAL OIL PERMANENT WAVE \$1.00 Regular \$5.00 ROSE ROOM BEAUTY PARLOR 55 QUEBEC STREET W. Opp. Chalmers Church GUELPH Phone 1670J

Quilt and Curio Display AUSPICES OF THE DUKE OF DEVONSHIRE CHAPTER I.O.D.E. Sat. April 1st FROM 3.00 TO 5.00 P. M. PARISH HALL, ACTON Admission 10c Afternoon Tea Extra DON'T MISS THIS EVENT SEE THIS LOCAL COLLECTION

GREGORY THEATRE FRIDAY, MARCH 31 "FLESH" Melodrama, starring Wallace Beery. Novelty, "Trout Fishing." Comedy, "Nickette." SATURDAY, APRIL 1 "PACK UP YOUR TROUBLES" Amusing satire on army life, co-starring Stan Laurel and Oliver Hardy. Comedy, "The Giddy Age." Fox News. MONDAY, APRIL 3 "PAYMENT DEFERRED" Mystery play, starring Nell Hamilton. Comedy, "Ladies Not Allowed." Novelty, "Three's a Crowd." "Love Thy Neighbor." Monday, April 10th is the Starting Night for the New Set of FREE Dinnerware. COMING "GRAND HOTEL"

Mustard

These Savings Will be on Sale from Friday Morning to Wednesday Noon 4 oz. Tin (Compound) Reg. 15c For 12c Tin FRESH TOASTED Marshmallows Reg. 25c For 18c pound Disinfectant—Bleach BEAT'S-ALL Reg. 2 for 19c 3 for 19c Fancy Mixed BISCUITS Reg. to 19c lb. 2 for 25c Fresh Milled ROLLED OATS Fine or Course 7 lbs. for 25c Solid Sweet POTATOES 3 lbs. for 15c EGGS Taken in Exchange for Groceries HIGHEST PRICES and BEST GRADE

lower grocery prices

Friday and Saturday Only With Your Grocery Order 16 oz. MAPLE SYRUP Bottle 19c 1 lb. CHEDDAR CHEESE, Block 21c CLOTHES PINS 4 dozen for 9c LARGE ONIONS 3 lbs. for 10c CARBOLIC SOAP 3 cakes for 10c 7 Pound-Bag FLOUR Bag 13c CHEESE THINS, package 15c 1 Pound Fresh Cream Centre Chocolates with FREE Jig Saw Puzzle Combined Value For 29c 1 Tin Forest City Baking Powder with FREE Jig Saw Puzzle Combined Value For 25c 1 Pound Gold Medal Orange Pekoe TEA with FREE Glassware 55c Combined Value For 45c Our Own Breakfast TEA with FREE Rubber Ball 30c Combined Value For 23c

enjoyable savings.

LAUNDRY SOAP 3 cakes for 10c SOAP FLAKES 2 lbs for 15c PURE LARD 2 Pounds for 23c G. M. JELLY POWDER 3 packages 19c CHOICE MINCEMEAT pound 12c New Jell JELLY POWDER 3 pkgs. 23c CANNED TOMATOES 2 Tins for 19c

finer food quality

1 Pound Fresh Cream Centre Chocolates with FREE Jig Saw Puzzle Combined Value For 29c 1 Tin Forest City Baking Powder with FREE Jig Saw Puzzle Combined Value For 25c 1 Pound Gold Medal Orange Pekoe TEA with FREE Glassware 55c Combined Value For 45c Our Own Breakfast TEA with FREE Rubber Ball 30c Combined Value For 23c

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BARR'S Quality Grocery

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4 1/2 DAYS

Of Saving Values From March 31st To April 5th PALESTINE-Oranges Large Size 49c Dozen WESTMINSTER Toilet Paper The Large Roll 3 for 23c MILLIONAIRE SAUCE Reg. 15c For 9c Bottle Livingston's SPEEDY OATS Scotch Style 19c Package

enjoyable savings.

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The Biggest and Best Values are Found in the Ads