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It's the everlastin' stickin' To the thing we know is right, It's the everlastin' diggin' To the task within our sight...

Another Short Story The Rise of the Rice By Louis Felix Ranlett

If you show that you can do this job right, Wellson, you may hold it. Most of the fellows I have had in here for night watchmen...

rice, and it gave him an idea. Rice expands when it is wet. He had heard of a ship that had sunk when her cargo of rice, becoming wet from a leak, had swelled and opened her seams.

Frank was thoughtful for a few moments. There was a water faucet in the basement. He took two of the wooden plugs, each about twelve inches long, and sawed them into the ends of the lengths of iron pipe to protect them from dampness...

Then, lowering the pipe, he dragged a sack of rice over near the door and he climbed up for every moment was precious to him in his race to beat the clock...

AN "OLD FAVORITES" CONTEST

Our attention has been drawn to an interesting contest just launched by the Family Herald and Weekly Star. \$1,500 are offered in cash prizes to those most successfully solving a set of picture puzzles.

Each puzzle picture illustrates the title of an "Old Favorite" song, the object of the contest being to name each one of them correctly. A book featuring 1,500 old favorite song titles has been compiled by the publishers.

Any of our readers will find it well worth while dropping a line to the Family Herald and Weekly Star, at Montreal, for full details of this Contest which will be gladly sent to anyone interested, along with a sample copy of the paper.

Douglas' Egyptian Liniment is without rival. Stops bleeding instantly. Cauterizes wounds and prevents blood poisoning.

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TO THOSE WHO REALLY CARE Memories are Sacred Whether life has been rich with experience or confined within narrow limits, there are always memories held sacred beyond the reach of commonplace things. To those memories and to the finer things which they have inspired, one owes full reverence and respect. The beautiful custom of erecting a monument - dignified, lasting, beautiful - springs from this natural urge. Choosing such a memorial is often somewhat involved with doubt, and we respectfully offer our services in the capacity of counsel. Acton Monument Works J. NICOL & SON PHONE 133 - ACTON ONT. "MARK EVERY GRAVE"

CLASSIFIED ADS The Door of Opportunity! These Small Ads Will Open the Door to You

Did You Ever Stop to Think?

By Edson R. Waite, Shawnee, Oklahoma

John Borg, Publisher of the Hackensack (N. J.) Bergen Evening Record, says:

"Growth is the law of life and this immutable law applies also to business.

"There is no standing still; you either continue growing and live, or you stop growing and eventually die.

"There is a vast difference between a business-getter and an order-taker.

"Order-takers in business are usually only one jump ahead of the undertakers of bankruptcy.

"Business-getters do not sit around like Mr. Macawber waiting for something to turn up. They go out and bring it in.

"Buyers do not live in the stores and it is therefore quite essential that they enter them before the process of buying and selling can be consummated.

"One actual buyer in the store is worth a dozen potential buyers in the home or on the highway.

"Newspaper advertising converts buying possibilities into sales facts by attracting the buyer of merchandise to the seller.

"Advertising is as essential to successful merchandising as breathing is to a healthy body.

"To arrest either of those vital functions means suffocation and ultimate death."

If You Want to Sell You Must Advertise

Menu Hints

Recipes for New and Novel Dishes; Household Ideas and Suggestions

By Betty Barclay

THESE ARE VEGETABLE DISHES Make your vegetable dish a dainty dish. Even the common, inexpensive vegetable lends itself to delicious surprises when properly prepared. A dash of sugar tends to bring out the real flavor and adds quick-energy value as well.

GLAZED ONIONS

10 medium sized onions 1/2 cup sugar 2 tablespoons melted butter Peel the onions and cook whole until fairly tender in salted boiling water from twenty to thirty minutes. Mix the sugar and butter together and spread over the sides and bottom of a baking dish or pan. Drain the onions and place them in the pan. Bake in a moderate oven until brown, increasing the heat toward the last. Water cooks out of the onions and the browning process is rather slow. When finished, the onions should have a rich brown glaze.

QUICK CABBAGE

3 cups milk 1 1/2 quarts shredded cabbage 1 cup cream or rich milk 2 1/4 tablespoons butter 2 1/4 tablespoons flour 2 tablespoons sugar Salt and pepper Cook the cabbage for two minutes in the three cups of hot milk. Add the cup of cream or rich milk, the blended butter and flour, sugar, salt and pepper. Cook rapidly for three or four minutes. The result is a crisp vegetable, delicate in flavor and color.

SIMMONS COLLEGE PEACH ICE CREAM

3 cups crushed, sweetened peaches 4 tablets for junket 2 quarts milk 1 pint cream 2 teaspoons vanilla 1 cup sugar Warm milk and cream slightly, add sugar and vanilla. Dissolve tablet for junket in one-tablespoon cold water, stir into milk mixture quickly, pour into freezer can and let set until firm and cool. Place can in freezer, pack with ice and salt and freeze to thick mush. Add the crushed, sweetened peaches. Finish freezing. Save part of peaches to serve on top.

ORANGE CAUSE FOR HAM

Serves 6 1 cup orange juice 1 tablespoon cornstarch 1/2 cup marmalade 2 teaspoons prepared mustard Cook juice and cornstarch until thickened. Add marmalade and mustard. Serve hot or cold on ham.

PICNIC SALAD

Serves 6 3 cups orange pieces 3 deviled eggs Lettuce Stuffed olives On lettuce-covered salad plates arrange mounds of orange pieces. Into each mound place half of a deviled egg which has been sliced lengthwise. Cut side should be up. Garnish with slices of stuffed olives. Serve with mayonnaise in lettuce cup at side of plate.

PASTRI DI FRUTTA

Here is an unusual and delicious fruit candy which is also very simple to make: 1 cup orange juice 1/2 cup light corn syrup 1/2 cup fruit pectin 1 cup sugar

Choose seedless oranges for this recipe so that the unstrained juice carrying some of the fruit pulp may be used. Combine ingredients and cook stirring frequently at first and then constantly until mixture is of a thick paste consistency. Pour into a straight-sided pan. When cold cut into cubes or other desired shapes. Roll in powdered sugar.

Many children die from the assaults of worms and the first care of mothers should be to see that their infants are free from these pests. A vermifuge that can be depended on is Miller's Worm Powders. They will not only expel worms from the system, but act as a health-giving medicine and a remedy for many of the ailments that beset infants, enfeebling them and endangering their lives.

SIGHT NECESSARY

Johnny to Crook—"Half a dozen of 'em, and mother wants them with 'em." "What do you want them with?" "I want to see 'em."

Frank took it and read: "Begin rounds at door A at the north end of the building, ground floor. Ring indicator at this point at six o'clock when you go on duty. Examine superintendent's office on right. Pass along aisle by west wall, cross south end and go down by trapdoor into basement. Make circuit of basement-area-through-passageway-close to the walls, return by ladder and pass down east passage on main floor. Occupy one-half hour on this circuit and ring indicator at door A at 6.30."

Frank glanced through the rest of the instructions and found them clear and simple. There were only two indicators, one of which he had to ring when he went on duty and on the half-hours thereafter; the other, which was on the third floor at the south end, he must ring on the hours.

That night, he arrived at the warehouse a trifle early, just before the day shift of freight handlers went off duty. He cleaned his lantern carefully and saw that it was well filled, so that he should not have to take time out later to replenish it. At five minutes of six the men began to stream out.

"Don't let any of that stuff run away, bundle," one of the freight handlers warned him. "And don't eat any of this corned willy in there without openin' the cans."

"If any steamer happens to get here while we're away, just unload it for us, will ye?" another requested. "You bet on me," said Frank turning his key in the indicator as the whistle blew and locking the door behind the last of the hurrying men.

The directions were easy to follow, and he proceeded leisurely on his rounds so as to spend the right amount of time on each floor. The only place where he had any trouble was at the trapdoor that led into the basement. The door was a ponderous square section of the flooring hinged on one edge and furnished with a ring handle on the other; and it was so heavy that Frank needed all his strength to lift it. There was a notched stick at hand, which the watchman used to prop up the door while he was making his rounds below. A vertical ladder fastened to the side of the aperture was the only means of descent.

At quarter past twelve Frank lifted the heavy door, braced it and climbed down the ladder, with his lantern dangling from his belt and casting strange shadows in the gloom. Just as he was nearing the belts on the bulkhead near the top of the long incline at the river end of the cellar he heard a loud bang from the direction of the trapdoor. "The stick has fallen out," he thought as he hurried back. "It will be a nice job raising that thing from this side, and standing on a ladder, too!"

"Guess that will blow it out in a jiffy, if it swells fast enough," he thought as he climbed up the ladder to watch the effect. He put a pencil mark on the plug just where it entered the pipe; then he glanced at his watch. It was forty-five minutes past twelve o'clock. He had worked fast, but the rice would have to work fast, too, or he would not be able to put his key into that indicator on the third floor.

The minute hand moved slowly while Frank closely watched his mark on the plug. In three minutes it had risen a quarter of an inch. In five the quarter had become a half. Half an inch certainly ought to budge that door. A minute more went by and then a groaning creaking seized the timbers above his head. At fifty-two minutes past twelve a sharp snap announced that the door had sprung. Frank heaved against it with his shoulders, and it gave upward.

The stick, which, as he had guessed, had become wedged between the door and the floor, clattered down the ladder as the door moved. He leaned the pipe against the ladder so that it would not fall, and wedging a block of wood into the opening, forced a space wide enough to allow him to crawl out.

The next morning the indicator at the door A showed that the new watchman had been twenty-three minutes late on his twelve-thirty round; but the indicator at box B on the third floor showed him on time at one o'clock.

When Frank told Mr. Emery the reason for the destruction of the sack of rice the superintendent informed him that he could pay for the damage he had done. To himself the superintendent said, "He's certainly better than most of 'em. He really understands his instructions. I guess we'll keep him on."

HELPING TO PREVENT HONEY SPOILAGE

Spoilage of honey, by fermentation is caused by the action of yeast which are able to act in the presence of the high percentage of sugar found in honey. Considerable study has been devoted to this question at the Central Experimental Farm, and it has been found that fermentation depends almost entirely upon two factors, the moisture content and the amount of infection by yeasts. Consequently the better ripened a lot of honey is, and the greater the cleanliness exercised, the less likely will the honey be to ferment during storage. All honeys contain yeasts to some extent. Some of this infection is doubtless carried by the bees with the floral nectar, but the beekeeper, by the exercise of precautions at the time of extraction to work with well cleaned and preferably sterilized utensils in a clean extracting house, is able to control much of the contamination and help obtain a product safe from spoilage.

At the Division of Bacteriology a method has been evolved by which an examination of the freshly extracted honey will indicate whether the honey may be expected to remain safe from fermentation within one year. Honeys which are in danger of spoilage may thus be destined for quicker consumption or subjected to further treatment, such as heating, to prevent fermentation. The practical beekeeper, however, by concentrating on preparing a well ripened honey, produced in as cleanly a manner as possible can do much to insure for himself a produce of good keeping quality.

JUST TO BE UNDERSTOOD

"Above all," said the mistress to the new maid, "I want obedience and truthfulness."

"Yes, madam," replied the maid. "And if anybody calls when you are in, and you say you are out, which shall come first?"

PLAYING SAFE

Electrician (to assistant)—"Hill Take hold of one of these wires."

Assistant—"Right."

Electrician—"Feel anything?"

Assistant—"No."

Electrician—"Good! I wasn't sure which was which. Don't touch the other, or you'll be electrocuted."