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## The Free Bress Short Story

#### HULLED CORN

with us young folks at the old enutre's. At first we had hulled corn only once a year, near the last of March, when maple-evrup was being made. That indeed, had been the family custom

for three generations. About March 20th, when "the crossed the line," and the snow was melting fast, the old squire would glance across the breakfast table to grandmother and say, "Ruth, isn't it about time to hull corn? Some of this syrup would go pretty well on hulled corn." And grandmother would reply, "No

to-day, Joseph. I'm making soap to day. But about day after to-morrow."

Ashes were always leached in a large tub of lye to make soap, and sometimes we used the last run of the lye from the thought that this last run of lye was discerned in the flavor. not so good as fresh, new lye from birch broad clean board having a circular thing. firkin to conduct the lye to a little spout

a peck of dry, nicely winnowed yellow farm. "Pine Knot" corn, and the whole put eaten away.

a bushel, and it had then to be rinsed and washed clean of the hulls, and after- from home, and the girls got our meals. wards boiled for several hours longer, or cold, with cream and sugar.

as we could persuade grandmother to through the season. embark upon it.

then come into use with us. That an plies were running low. peared to be the final word about hulled corn a peck of corn once a year and named Anson Coburn, presented himself.

no more. Addison, however, was the one among But Theodora gave him a generous us who was always questioning old plateful of the fried corn, and Addison methods and cogitating new ones. And one time he burst out with. "Grandmother, I believe I could keep that corn

the year round!". mother only laughed.

you and Nell will hull another peck of had but one small plateful apiece. corn, I think I know a way to keep it Our callers smacked their lips. Only to use just as we want it, all summer." one drawback about this," Anson re-

the lye and kettle in her kitchen for an- home and get some more!" other day; but the old squire said. "Let the boy try, mother. Let him try." We had a good deal of faith in Ad-

the day hulled another peck of corn, the day, Saturday, the girls hulled a peck which made four heaped-up panfuls. One of corn. We took it with us the next of these was reserved for immediate con- time we remained over night at the sumption, and the remainder turned village, and as a consequence had eleven over to Addison.

spying round me," he said to the rest fourteen there the next morning! of us. "I don't know that I can make When the last kernel had disappeared it work yet, and I don't want spectators." they all joined hands round the table Thereupon he shut and bolted the and improvised a song, the chorus of size." door leading to the staircase.

This long, open chamber was where more. grandmother had her loom and formerly was called an "elevated oven;" that is home;" the oven was raised over the stove, at about breast height. It had been the a little that way about it ourselves. ritchen stove, but had gone out of fashion and been put away up there. When ever cones pushing in here to breakfast of dry corn, worth a dollar, will make she was weaving on a cold day, grand- after this pays for it-hey?" mother was accustomed to kindle a fire "That's so!" they all said; and four does it swell during the process; in it.

ing a fire in that "elevated oven" stove. ten cents a quart for the corn." Soon he made his appearance to borrow | Accordingly, the following Priday night bake-sheets and tin plates from the and Saturday we hulled a bushel of furnish to our fellow students all hot kitchen. What he could possibly be corn. The old squire had recently pur- from the frying-pan at just seven o'clock doing with that hulled corn was more chased what was called an "evaporator," in the morning. Half a dozen of them than we could guess, but we left him in then a new invention for drying apples. at once would often come running in peace; and he was up there, coming and This time Addison used the evaporator joking and laughing, each with his or going all that day and the following for drying the hulled corn. It worked her little pail or jar, so as to carry it

ing however, he displayed a sample of his try for us at the village, both that fall use of his process for drying hulled proserved hulled corn. It was dry as a sand during the terms of the year follow- corn. bome, and shrumber back to the size of the ing. cornells of dry corn before hulling.

habit of coming in to us in haste in this selfaame process, and is now reported to be making a fortune from evaporating

syrup on it, was a favorite dish dome up in packages. It will keep as long as you want it."

> "But how is anyone to est that dried stuff?" grandmother demanded.

"Why soak it out," said Ad. you want hulled corn for breakfast, pu it in soak over night, fust as you do beans for baking."

"I don't believe it would be good!" said grandmother; and we all had doubts But Addison argued that as nothing

but water had been taken out of it. the flavor and goodness must be in it still and would reappear when the water was put back.

He poured hot water over a pint of corn that was as good as before it had teach-tub for hulling corn. But we all been dried. No difference could be

ashes, leached in a little firkin which held shoulder. "Well done, my boy, well done!" well with your spoon to avoid lumping: about a bushel. The firkin had holes he exclaimed. "You've solved the hulled brown richly but do not burn; remove bored in the bottom and was set on a corn question." And even grandmother from heat, stir in the hot liquid very crease cut in it round the bottom of the admitted that it might prove a good gradually, and cook, stirring, until

at the front, where an eartifien pot was the girls set to work again and hulled juice, tomato or mushroom catsup, your First we put a wisp of clean rye straw dison dried the next day. It was put (perhaps you will use vegetable stock in the firkin, then the ashes, and then away in the pantry and used occasion- as your liquid), green peppers, gravy sale poured in spring-water. Soon the clear, ally all summer; but we had several and so forth. rich-colored lye began to exude at the quarts of it left over that autumn after bottom and drip into the pot. Four we began attending school at the acadquarts of the lye were then poured on emy in the village, seven miles from the

to boil in a brass kettle for about two but when it was stormy, or there were or the frying pan, a milk gravy is very hours, or until the hull started and the evening "lyceums," we often remained hard outer glaze of the kernals was overnight in the village and boarded ourselves at an unoccupied house which the The peck of corn finally swelled to old squire owned there. At such times we took most of our edibles with us

While grubbing about in the pantry until soft enough to dish out for eating, at home for food to take with us one either in milk or fried, with maple-syrup morning, Ellen and Theodora came upon that dried hulled corn, and appropriated The process occupied the most of the three quarts of it, with a bottle of syrup; March day, and added to the leaching for every spring we were accustomed to of the ashes, occasioned so much work put up a number of gallons of maple and care that once a year was as often syrup in two-quart bottles, for use

The next morning at the village we That bushel of hulled corn rarely last- had some of that hulled corn, fried fored us for more than two or three days; breakfast. There were then nearly a and often Theodora or Ellen would be hundred students at the academy, many spices and onlons for 10 minutes (cover heard saying, "Isn't there any way, of them living at a distance away. Not closely). Press through a strainer, grandmother, that we could hull more a few of these latter merely hired a measure stock-add water to bring to 2 com at a time and keep it a while?" room in the village and boarded them- cups. Blend flour, salt and pepper into And grandmother always said. 'No. child. selves, for economy's sake. Not infre- bacon dripping (or into the fat from It sours and spoils very soon as the days quently some of them dropped in to take meat you are roasting) and brown nicely. get warmer." For ice-chests had not breakfast with us, when their own sup- Stir in the hot stock, gradually; stir

That morning one of our classmates, flavor of raw flour remains. "Just a cup of coffee," he said.

bade him try-the syrup on it. "My!" Anson exclaimed. "But this

is good! Does it cost anything?" "Oh, no!" said Theodora laughing.

Anson ate two platefuls. He also Theodora both exclaimed. But grand- spread the news; and on the following morning there were five in for breakfast Addison sat thinking it over for some besides Anson. The supply which the moments. "Well, Boad," he said, "if girls had prepared ran so short that we

At first grandmother objected to having marked. "There's not enough of it! Go

"Yes; go home and get some more." they all shouted uproariously.

Friday night, after we drove home dison, The girls set to work, and during Addison put ashes to leach, and during of our fellow students in to breakfast the He carried all three panfuls up the next morning! In fact, that peck of corn long ell chamber. "Now don't come lasted but two mornings, for there were

which was, "Go home and get some

wove fed blankets and rag carpets. At "This will never do!", he shouted. "We but it was a considerable sum, which one end stood an old stove having what are eating these people out of house and came in very opportunely for the pur-

> To be frank we were beginning to feel expenses. "Now listen," continued Anson, "Who-

or five cried, "Why not sell us some corn and one hundred and twenty-eight Immediately we heard Addison build- and syrup every morning? We will pay quarts of bulled corn, at ten cents, makes

like a charm for that purpose and this home hot. It never occurred to Addison At the breakfast-table the next morn- was the beginning of quite a little indus- or to any of us, to make commercial

> ... The students who boarded in the by lost. But less than two years ago. village and families living near formed a & Maine dealer in hulled com- adopted

### The Canadian Cooking School

(Continued from Page Three)

case a little meat or vegetable extract will certainly add richness and flavor. It is a good plan to keep these on hand for use in emergencies, and as a shortcut. Vegetable stock of good flavor is also excellent and provides valuable minerals as well as flavor.

In the quantities I am about to give and feed todine to their pregnant ewes. note that the proportion of flour is in- able, prepare as follows: Spread on This is because when we brown flour, it to blend browned flour and fat together

in these proportions without lumping. 2 tablespoons fat .

1/2 teaspoon pepper Melt the fat-if you are partial touch of onion flavor, about one tablespoon minced onion may be cooked the fat and then either removed or, left as you prefer; a little chopped green pepper, when available also adds to the flavor. If it is fat in your roasting or frying pan that you are using pour off days in a year the overhead cost would

3 tablespoons flour

1 cup brown stock

----- teaspoon salt

The old squire patted Addison on the Blend the flour into the fat, working i smoothly thickened. Season, add in-As the lye was still running, she and terest with Worcestershire sauce, onlon fully half a bushel of corn, which Ad- favorite herbs, any vegetable flavoring

With roast chicken, turkey or veal and perhaps with pork tenderloin, veal In fair weather we boarded at home: chops, etc., cooked either in the oven delicate and appropriate. Make it just the same as the brown sauce (which we follow when we make brown gravy in the roasting pan)—but—use milk instead of water, and season suitably.

> Tomato Sauce 2 cup canned tomatoes

2 cloves 2 alispice berries 2 pepper berries (if on hand)

Piece bay leaf 1 tablespoon chopped onion 3 tablespoons bacon dripping

4 tablespoons flour 1 teaspoon salt

1/2 teaspoon pepper Cook the tomatoes slowly with the and cook until thickened and until no

Note-The onion may be browned in the fat for distinctive flavor, and green pepper, when in season, is a delightful

So much for the basic methods of making sauces. Having studied them well, and practised them, you will be able the fittest? to make all-manner of fancy sauces on

Keep Douglas' Egyptian Linimen handy. A sure, speedy remedy for burns. sprains, felons, blood poisoning, soft corns, warts, scalded feet. Invaluable for lufammatin and muscular rheamatism.

DIDN'T WANT TO BOTHER HER

When Bobby went to visit his grandmother he was much interested in whatver went on in the kitchen. One day the said to him. "I'm going to make you nice little pie in a saucer, all for yourself. Don't you think I'm pretty good to take so much trouble?"

Bobby pondered. "Grandma," he said at length, "mother told me not to be a bother, and if it's goin' to be any trouble you can just as well make my pie reg'lar

Anson, however, mounted a chair, now remember how much it netted us chase of text-books and other school

For there was good profits in hulled corn at ten cents a quart. One bushel four bushels of hulled corn, so greatly twelve dollars and eighty cents.

Ellen and Theodora were went to

A fine opportunity for profit was there-

Letter triple por significant

#### DOMINION EXPERIMENTAL FARMS Weekly News Letter

Prevent Goltre in Your Future Lambs Goitre in young lambs is due to lack of iodine. Whether or not this mineral ertain. However, goitre has appeared in the Central Experimental Parm flock, and sheep owners, therefore, play safe If no commercial iodized salt is avail-

creased beyond that usually used to get tarpaulin 100 pounds of ordinary salt. sauce, of the same medium thickness. From your druggist procure 2 to 3 ounces of potassium iodide dissolve in water and spray the solution on the salt. Mix because this is so, we are easily able thoroughly, keep dry and feed to the ewes during the winter. This will prevent goitre, and, when for no distinct this money back into the right channel reason lambs are born weak, flabby, it so it will be spent at home where it will may prove beneficial.

Operating Costs of a Tractor Reduced

by Increased Use In a survey made by the Field Husbandry Division of the Dominion Exerimental Farms, data were collected the operation of 246 two-plough tractors in Eastern Canada in 1930. It was found that the average total overhead cost per tractor was \$126.18 per year. Had these tractors been used only 30 have been \$4.20 per tractor per day renairs remaining the same. Actually, nowever, the tractors were used an average of 52.4 days per year, the cost of draw-bar work amounting to \$2.40 for overhead, \$2.84 for fuel, 40 cents for oil and 6 cents for grease, or a total of \$5.70 per ten hour day for a two-plough tractor, not including the wages of the oper-

Buy Your Feeds on Guarantee Do not find yourself with a "goldbrick" feed-money spent and no value in return. Oat feeds analysed in the laboratories of the Chemistry Division of the Dominion Experimental Farms have had a range from 4 to 14 per cent. of protein and from 10 to 30 per cent. of fibre, meat meals of from 40 to 65 per cent. protein and phosphoric acid from 10 to 20 per cent. Therefore do not buy your feeds blindly but study the guaranteed analyses, as printed on bags or other containe:s so that you know of what value the feeds are for your specific purpose, and also as compared with other feeds of the same class.

Greenhouse Grain The winter crop of cereals sown in early October in the greenhouses of the Cereal Division at the Central Experimental Farm, Ottawa, is rapidly coming into head and artificial hybridization will be in full swing almost immediately. The first generation from crosses made in the field last summer is also being propagated and studied, as is certain other material which it is hoped may be of distinct practical value.

For the House and Stable.—There is a good deal of similarity, physically speaking, between human beings and the lower animals. Both are subject to many ailments arising from inflammation and all manner of cuts and bruises. Dr Thomas' Eclectric Oil is an entirely reliable remedy for such aliments and mishaps in both human beings and the lower orders of animals.

THE REASON

Man-Do you believe in the survival of

vival of anybody. I am an undertaker.

DID YOU EVER STOP TO THINK? By Edson R. Waite, Shawnee, Oklahoma

That when you buy all you buy in the town in which you live, you benefit and so does the home town. Therefore, it is their money away from home.

is deficient in the Ottawa district is not cerns of their home town and permit the past nations fought wars for the sooner they realize this fact the sooner their town will grow to be a better place in which to live and make a living.

in a town and allowed to flow to other salt. Every effort should be made to divert

do constructive work and benifit all.

RUMOR GROWS

Two men met in a village and after few minutes conversation, one remarked: "You've heard what they are saying about Smith: do you suppose it's true?" "I don't know," replied the other, "but I do know this, if you set a feather free at one end of the village, tt'll be feather bed before it gets to the other."

ABORIGINES CRAVE SALT

Among savage tribes which live mainly on vegetables, salt is considered much as we consider sugar. Children suck sticks of salt as our Canadian children such easy to see that only foolish people spend sweets. Savages carry small pieces of salt in their pockets and offer it to each Some people never seriously attempt to other to lick much as a Canadian will learn anything about the business con- offer another a cigarette. Actually in themselves to go along with a mistaken possession of sources of common salt. idea that their town can progress with- People who eat much meat can do without business. It can't be done, and the out added salt, because they obtain salt from the blood of the animals they est. Meat contains considerable quantities of sodium chloride, as do also salt-water A dam of education should be erected fish, but the fruits and vegetables, and

#### IT'S LIVER THAT MAKES YOU FEEL SO WRETCHED

Wake up your Liver Bile -No Calomel necessary

For you to feel healthy and happy, your liver must pour two pounds of liquid bile into your bowels, every day. Without that bile, trouble starts. Poor digestion. Slow elimination. Poisons in the body. General wretchedness. How can you expect to clear up a situation like this completely with more bowel-moving salts, oil, mineral water, larative candy or chewing gum, or roughage? They don't wake up your liver.
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to stop the flow of money that is made particularly fine flours, contain very little

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#### BEALLY CARE Memories are Sacred

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spired, one owes full reverence and The beautiful custom of erecting a monument — dignified, lasting, beautiful—springs from this natur-

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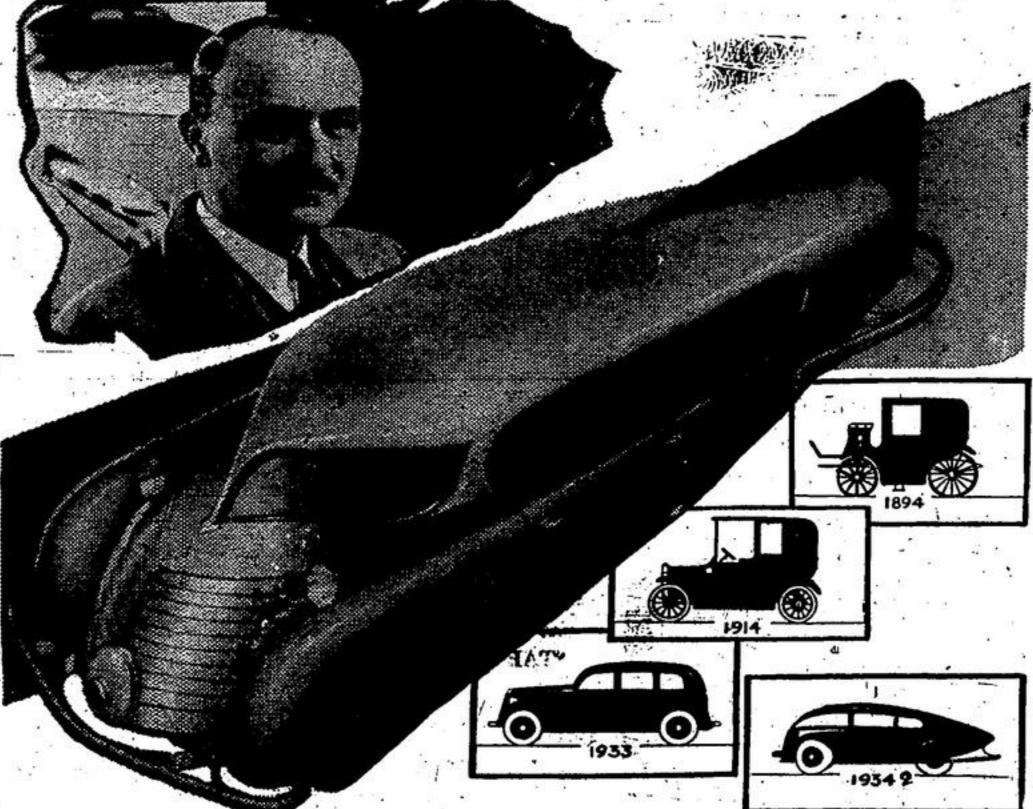
you're ready to unpack your

things . . . and you've left

the trunk key at home



# Forecasts Revolution In Auto Design



(Left) A. Leyden-Frost In his modern New York studio. (Center) Design of Leyden-Frost for a completely sero-dynamic sedan. (Right) The history of the automobile's development, from the old flacre to the modern streamline, as sketched by Leyden-Frost.

Important changes in automobile design of the near future are forecast by A. Leyden Frost, famous indus trial engineer-designer. Aero-dynamic science and scientific streamlining are superseding the primitive auto designing which was based on the old horse-and-carriage tradition. Future design is to be entirely functional-i.e. -efficiency rather than precedent will rule. With the application of aero-dynamic science, auto new science is already being reflected in cars with rounded noses, wide fronts, tapering rears, roomier in teriors, and all in-one-piece steel construction.