INDORSEMENT

JUST A BOY

Got to understand the lad-He's not eager to be bad; If the right he always knew, Were he now exceeding wise He would be as old as you. He'd be just another of your size; When he does things that annoy Don't forget he's just a boy.

Could he know and understant, He would need no guiding hand. But he's young and hasn't learned How life's corners must be turned; Doesn't know from day to day There is more in life than play, More to face than selfish joy-Don't forget he's just a boy.

Being just a boy he'll do Much you will not want him to; He'll be careless of his ways. Have his disobedient days, Wilful, wild and headstrong, too Just as, when a boy, were you. Things of value he'll destroy, But reflect, he's just a boy.

Just a boy: who needs a friend, Patient, kindly to the end: Needs a father who will show Him the things he wants to know. Take him with you when you walk, Listen when he wants to talk. His companionship enjoy Don't forget he's fust a boy! -Edgar A. Guest.

TWENTY YEARS AGO

the Issue of The Free Press. Thursday, February 5, 1914

Rebruary—otherwise known as Wind-

the bear was able to see his shedow on Monday-Candlemas Day. Mr. George Nelles, Nassagaweya, has the brick laid down to veneer his new house next spring.

Acton checker players went to Brampton last Wednesday evening for the re-They were defeated by turn match. five games.

Secretary Hynds has received acceptance of engagement of the 48th Highlander's Band for Acton Fall Fair on September 23rd and 24th.

Rev. Jesse Gibson, of Toronto gave en interesting address at the annual meeting of the Bible Society. Mr. John Kennedy was again elected president of the Acton society.

On Wednesday evening Mr. and Mrs J. L. Warren entertained the men of the Baptist Church. The object of the gathering was to meet Mr. W. C. Senior and Dr. Withrow of the Baptist Laymen's Missionary Movement, who both spoke o their work. A very pleasant and profitable evening was spent.

The annual meeting of Acton Pall Fair was held on Thursday afternoon. suditors' report showed receipts of plenty of steam; they will be all right. \$1,684.85; expenses \$1,164.50. The balence of \$620.35 is on deposit in the bank. The following officers were elected, Pres-Ment, George Havell, first vice-President, J. E. Pearen, second vice-President, S. H. Lindsay; Secretary-Treasurer, George Hynds.

Officer Harvey was re-appointed as municipal officer at the council meeting.

BROWN-At 30 Noble Ave., Winnipeg, on Monday, January 26, to Mr. and Mrs. J. K. Brown, a daughter.

ALGIE-At Alton, on Sunday, February 1st, William Algie, aged 64 years.

Mothers can easily know when their children are troubled with worms, and they lose no time in applying a reliable remedy-Mother Graves' Worm Exterminator.

VIGILANCE ON CANAD'S BORDER

If it were not for the eternal vigilance of the inspectors of the Canadian Goverment Department of Agriculture at international boundary points and at ocean ports, farmers and horticulturists in Canada would probably soon be esten out of house and home by insect pests. undesirable ... immigrants. have entered from time to time, have caused millions of dollars of loss farmers and gardeners. Among of the most noted of the arch enemies among insect pests are the Hession fly the Gipsy and brown-tailed moth, the pudding spices. Jananses beetle and the European comborer.

In 1932, a total of 43,542,712 plants imported into Canada from 27 countries were rigidly inspected to prevent the introduction of pests or plant diseases. This work of inspection involved a total of 11,160 separate inspections and the issuance of 10,160 permits. Insect pests or plant diseases were found in 1,607 importations, brown-tailed moth, European carwig, pine shoot moth, scale insects of various kinds, bulb files, weevils greenhouse peets, gladiolus and tulip diseases, basal rot of narcissus, hyacinth yellows and crocus fusarium being the ing. most serious menaces. Ffty-two permits were refused in connection with requests to import prohibited material and in twenty-nine instances prohibited stock.

entering without a permit was seized. seized by the inspector and destroyed. various ports totalled 4,209 packages, comprising 468,044 plants for 3,699 con- be a burden. Not only have we first-aid signees. One hundred were refused entry in the form of excellent methods and from 104 shippers on account of irregular certification.

DIDN'T SEE IT

"Of course," she commented, "after you mank for the third time, your whole life passed before your eyes."

### Canadian Cooking School (Continued from Page Three)

corresponding mixture with ordinary flour: use a temperature of 450 degrees to 475 degrees F .- just a little lower heat than we give to biscuits made with prepared biscutt flour, because of the added

Don't keep shortcakes for strawberry time-have them every month in the year! Besides fresh strawberries, raspberries, peaches and so forth, we can use many of the canned fruits for shortcake. Canned peaches and apricots. flavorful canned pears too, make excellent shortcake. The cooked filling made with dates and other dry fruits (see Lesson 10) will also make a delicious shortcake. So also rill stewed dried fruits such as peaches and apricots.

Make shortcakes for your meat or fish course, too. Put diced cold cooked meat or fowl or flaked cooked or canned fish, into a good cream sauce of medium thickness, such as you learned in Lesson 1. (using 1 odp solid to 1 cup sauce). and serve between the layers and over the top of very hot shortcake-biscuits. Cream (either the rich pouring kind or whipped cream) can be served with the dessert shortcake; or you can use evaporated milk, plain or whipped. Sometimes you may like a little almond flavoring extract in your cream or milk. You can also serve with your sweet shortcakes a hot pudding sauce flavored with emon, orange, vanilla, etc.

There are two kinds of dumplingsthose we steam and those we bake. Both steamed and baked dumplings may be made with ordinary drop-biscuits, following either the standard method or the prepared flour method.

Dumplings to serve with a meat stew. stewed chicken, etc., can be cooked in the steamer over rapidly boiling water (the steamer must have a tight fitting cover); or the dumplings can be placed right in the stew pot so that they will rest on the solid meat and vegetables and cook in the steam of the stew; in this way; they absorb the delicious flavor from the cooking itself. The cover must

fit-closely on the stew pot. Give dumplings 15 minutes to cook without raising the cover from steamer or stew pot; raising it would be like holding your oven door open when a cake raising-it would chill the mixture. that it would fall and be heavy. your dumplings when you give them

Standard Dumplings Make exactly the same dough that yo make for the drop type of Foundation Biscuits, using the standard flour method but use only 2 teaspoons fat for dumplings, instead of the 2 tablespoons fat

used in the biscuits. Mix the dough quickly and drop is pieces about the size of a small biscutt over your stew or into, your steamer Cover closely and cook 15 to 20 minutes.

> Biscuit Flour Dumplings 2 cups prepared biscuit flour % cup milk, or % cup water

Stir all the liquid at once quickly and lightly into prepared flour, and drop small dumplings over surface of stew or into steamer. Cover closely and cook without disturbing 15 or 20 minutes.

Despert Dumplings Apple dumplings and other fruits cooked the same way make excellent desserts. their replacement—each in its proper Make shortcake dough either by the chell-and passes judgment on the acstandard flour method or by the biscuit companying sauces. He also takes care

Cut in squares big enough to enclose a lemon squeezed over them, or other bill of fare. Sprinkle raw fruit with a little sugar and dust lightly with spice like best-cinnamon, nutmeg, or mixed

Dampen the edge of the plece of dough and fold it over to enclose the fruit com-

Dumplings Steamed or Baked

Place the dumplings in the steame and cook over rapidly boiling water long enough to cook the dough and make the fruit tender. Serve with a hot pudding auce, flavored with lemon-or a butterscotch or syrup sauce or a custard sau-These same dumplings may be baked

plain, or with a sugar-and-water syrup (14 cup sugar, 1/2 cup boiling water, some grated lemon rind), poured over them and used to baste them often while bak-

These are just a few of the things you can do with biscrit dough. You Lesson 12 on Desserts, and you will thin up many more after studying this lesson Proposed importation of potatoes were and "getting your hand in" at biscults I hope you will never feel that the ser infinite and interesting variations) materials, but we also have the venience of being able to prepare biscuit dough some hours ahead and storing it, covered, in the well-chilled ice-box until baking time. Left-over biscults may be served as fresh-baked by and was rescued only after he had degrees P., until warmed through. (This Tea biscuits are also delicious split and

Just how far these biscuit-doughs will more can certify that they owe their he go in helping you to concoct interesting, health to it. Its wonderful power is not answered, "but as I had my eyes closed even distinguished, little dishes, will be expressed by the small price at which delightfully shown in Planning the Party it sells

## 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 ied in the letter. Communications should not be over 500 words in ength and must be received not later than Tuesday at noon to ensure publication in that week's

To the Editor of THE FREE PRESS. If people to-day are getting all the beer and wine they want, by the bottle, or dozens of bottles, in the stores provided by Government Control, who then would

in hotels and restaurants and clubs, that would bring the Government \$4,000,000 ncrease in revenue? Sir Edward Landers, the Director of the Brewers' Society - England, in an address last summer, gave the answer, 'I am not saying that the present beer drinker should drink more, but rather, we want new customers.—we want to get the beer drinking habit, instilled into thousands, almost millions of young men, who don't at present know the taste of

beer." What a shocking statement. Whose boys and girls (for the girls are plentiful in the beer parlors) would form the thousands who would have the or drinking hobit instilled into if beer rooms were opened-in Ontario? If you thought it would be your children or grandchildren, what would you do about it now? ...

Don't let us be misled by articles that have appeared in the press regarding bedroom parties. From Manitoba, that has had beer parlors for ten years, comes this word. "Each year the menace to oung people seems to grow alarmingly; one reason is the renting of hotel rooms and using them for drinking."

None of the evils, resulting from liquor can be eliminated by more liquor. Statistics prove — more liquor, more crime, more drunkenness, more motor accidents, more disease, more poverty and sorrow. Surely this is not what Ontario citizens desire.

AUVAL HILLIARD Toronto, Ont.

Refreshes and rejuvenates. Adds a youthcharm to the complexion. Softens and beautifies the skin. Makes hands flawlessly white. Indispensable to the woman who appreciates subtle distinction. Delightful to use. Delicately frag-Scothes dry and irritated skin. Corrects and preserves. A flawless toilet requisite for every discerning woman.

FOOD VALUE OF THE SNAIL

A true aid to beauty.

The Frenchman regards the snail much as Americans do the oyster, as an entree rather than a staple, and not as the Englishman looks upon his substantial roast beef. That lack of substantiality is one of the chief charms of the snall

Paris restaurants devote much care to the preparation of their tasty molluscs. which are consumed at the rate of tons a day in Paris alone during the height of the snall season. A "snall waiter" is a feature of every first-class cafe. supervises the cleaning of the snails, of all queries from customers on matters

of snail culture and history. tains seventeen per cent. nitrogenous pared or cored apple; for smaller dump- matter-and its possible use as an occaslings, used part of an apple or a canned ional substitute for oysters, which it rehalf peach or pear, canned apricots, pit- sembles in flavor when properly prepared ted and sugared dates with a few drops might warrant it a place on the American

> Snails are easy to prepare for the table. After an eight hours' soaking in a strong salt solution, they are boiled for five minutes, removed from their shells, fried in butter and served with a garlic sauce. This is only one of the many ways of serving snails. Often, after boiling, the snail meat is minced, stuffed back into the shell, and the shell closes with a well-seasoned paste.

> Snails go to market packed in ventiated cases, sacks or baskets, each holding from 500 to 2,000 specimens. Two kinds of smalls are sold by the French merchants, the "large white Bourgogne" and the "small grey." The marketing season for the molluscs is divided into two parts, the first covering late spring and early summer, and the second extending from September 1 to early spring.

During the first season the snails are gathered in field and vineyard after rain or in the early morning. These are in the active stage and therefore perishable. The second season is separated into two periods. "Glass" snails. so called because of their fragile quality due to an undeveloped epiphragm (or id), gathered in the spring and kept in pens, make their appearance in the market during September and half of October. Hibernating specimens, reared

Powerful Medicine.-The healing pro-

#### WHY WORRY

a cheque. "I don't seem to understand," she said. the mirror and sighed with disappoint-

"You see my husband is away, and sent this to me. He always takes care of these things." "That's all right," said the teller sensible." "just sign your name exactly as you would your letter and I'll give you the money.'

"I think I understand," said the lady,

so she carefully wrote on the back of

the check, "Your loving wife."

"Any empty soda or ginger ale bottles to sell, lady?" inquired the man at the rink the \$50,000,000 worth of beer sold "Do I look as if I drank that stuff?"

asked the housewife. "Well then," continued the man with embarasament, "any vinegar bottles?"

She had tried on pair after pair and found some fault with them all. oxfords on she viewed her trim feet in

"It's the heels," she said, "they're so flat and low. They make me look so

"But why should you mind, if you're really not?" conforted the perspiring

"But that's just it." complained the harassed lady, "You see, I am."

MANY HAPPY RETURNS

Fred-'T've a date to-night with that peach you introduced me to. It's her birthday and I've got this necklace for

Jack-'She's doing well. Ask her to show you the bracelet I got her for her birthday last week."

By Edson R. Waite, Shawnee, Oklahoma

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Their quality is quickly recognized

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Nationally advertised wares are the

public. The demand for well known lines

is ever growing; people want no other

ing morning, noon and night, bringing

buyer and seller together to their mutual

finest obtainable anywhere. People buy

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Free Press Before You Buy

them because they like them.

to put their selling efforts behind nation

ally advertised merchandise, as they are

them known to the public, and is constant-

and appreciated; their sales are mounting

ing in popularity daily:

steadily.

faction.

kind.

satisfaction.

ly reminding them.

the kind that satisfy.

to Think?

#### SCRUPLES

Two Scotch matrons were discussing nousehold difficulties, and one remarked: "I dinna wonder at some puir wives having to help themselves out of their husband's trouser pockets."

"I canna sa I like them underhandways masel'," resonded the other matron. "I just turn ma man's breeches doonside up and help masel off the carpet."

## Buck :That Cough or Cold

With Buckley' It costs only a few cents to knock out a cough or cold with BUCKLEY'S MIXTURE, because Buckley's is so supremely good that only a few doses are needed to subdue the toughest cough or cold. And Buckley's can be diluted with three times its volume of water making it go still further.

Will not upset your stomach. Just sale, sure, instant relief from coughs, colds, flus or bronchitis. Play safe. Refuse substitutes. Buckley's is sold everywhere.

## TIME TABLES

town at 9.44 p. m.

# ATIONAL RAILWAYS

AT ACTON Daily, except Sunday ...... Daily, except Sunday Sunday only ... The Chicago flier, that peaces through

here at 9.35, eastbound, stops at George-

٠, ٠,	Going	West	
oally, except	Sunday		8.55 a.m
ally, except	Sunday	••••••	2.23 p.m
oally, except		A	7.00 p.m
unday only			10.26 r.m

Daily, except Sunday .... 7.00 a.m

Daily-except' Saturday.. 12.45 p.m.



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