



TOO LATE

Around the corner I have a friend
In this great city that has no end
Yet days go by and weeks rush on
And before I know it a year is gone
And I never see my old friend's face
For life is a swift and terrible race
He knows I like him just as well
As in the days when I rang his bell
And he rang mine: "We were younger
then
And now we are busy, tired men—
Tired with playing a foolish game,
Tired of trying to make a name."
"To-morrow, say, I will call on Jim,
Just to show that I'm thinking of him."
But to-morrow comes—and to-morrow
goes.
And the distance between us grows
and grows:
Around the corner, yet miles away
"Here's a telegram, sir." "Jim died to-
day!"
And that's what we get—and deserve—in
the end.
Around the corner, a vanished friend.
—Charles Hanson Towne.

For this week I'm going back into the
old files of fifty years ago to secure my
recollections. The winter's been plenty
old-fashioned enough to suit me and
now we'll just recollect a bit from the
happenings of fifty years ago in Acton
and the district.

"Mr. Edward Dynes is re-modelling
and improving his ashery on Agnes
Street."

"Messrs. G. & A. McDonald, of the
fourth line, brought to market last
Saturday two hogs, both having five
pounds on each of the front feet."

"Twenty or twenty-five Actonians
visited a carnival at Milton skating
rink. Mr. W. S. Wright won first place
in a ten-minute race. Acton Cornet
Band provided music for the occasion."

"Mr. Robert Agnew sold to Messrs.
E. Nicklin & Son four spring pigs eleven
months old, which weighed 1,830 pounds
dressed."

"Messrs. Williamson, Ramshaw & Son
have secured the sole right for this section
to manufacture and sell the famous
"Bennell" churn."

"Bread has been reduced to 13 per
cent in Fergus."

"Beardmore's tannery will soon be
ready for operation."

"At the County Council on Tuesday,
Mr. Wm. McLeod, Reeve of Georgetown,
was elected as Warden of the County."

"The Council asks for tenders for the
office of caretaker of Town Hall and
Lamp Lighter."

"Mr. Horlop, grain buyer, shipped
five car loads of turnips from Rockwood,
for the American markets, last week."

"In some municipalities the elections
this year have been run on politics. Not
so in Acton. Here, all the candidates
were of the same shade of politics."
"A five minute skating race took place
in the rink on Tuesday evening between
Messrs. W. Shultz, Rockwood, and R.
Lawson, Acton. Our Acton boy won an
easy victory."

"On Thursday night, January 24, the
mercury reached a point lower than
any heretofore recorded in this section.
Reliable thermometers registered as follows:
7:00 a. m., 39 degrees below zero;
7:00 a. m., 39 degrees; 8:00 a. m., 34 1/2
degrees; 12 noon, 16 degrees. The
oldest citizens fail to recollect any former
instance when the thermometer re-
corded the temperature at so low a point
—39 or 30 degrees below being consid-
ered something remarkable in times
past."

"The Acton Banking Co. has just re-
ceived from the manufacturer of Messrs.
Ogilvie & McCulloch, Galt, a handsome
fire and burglar-proof safe, weighing
about 4,500 pounds."
"On Tuesday night the driving sheds
erected by the temperance people and
business men, in connection with the
Temperance House, Georgetown, were
set on fire. Coal oil had been poured
along the manger to facilitate the work
of the devouring element."
"In the Township of Nassagaweya

Canadian Cooking School

(Continued from Page Three)

here or in the books of the Easy-Way Series.

1. Deep-dish fruit pies.
2. Deep-dish meat pies.
3. Two-crust pies or tarts.
4. Creamy or custard-type fillings:
 - (a) Baked in pastry shell.
 - (b) Cooked, cooled and turned into cold baked shell.

Deep-Dish Fruit Pie

1. Make pastry according to rules and chill it.
2. Prepare fruit as may be necessary—for example, pare, core and quarter or slice apples or pears; peel and stone peaches; pierce the skins of plums, peel and cut up rhubarb, etc.

3. Put a cup, jelly glass or other support in dish to hold up pastry in centre.
4. Put fruit in buttered deep pie dish, heaping it very high, because of course it will shrink during cooking. (Slicing or cutting fruit finely speeds up the cooking when desired.)

5. Add enough sugar to sweeten whatever fruit you are using—the amount needed will be different. Add any little touch of flavor with the sugar—a little dash of spice such as cinnamon or nutmeg, a little grated lemon rind or dash of lemon juice, orange, too, is good sometimes. Butter dotted over filling gives added richness and flavor.

6. Cut off enough of your paste to cover your dish. Roll out to 1/4 inch thickness. Cut some "eyeslets" in centre of paste so steam can escape. Fit it very loosely over the fruit—don't stretch it or it will shrink later. (If desired, a strip of paste 1/4 inch wide may be adjusted around the rim of the pie plate, dampened, and the crust top sealed to it before trimming.)

7. Trim off with scissors—not too close to rim of dish—press down about the rim and crimp the edge of your pastry cover with finger and thumb or with finger and thumb or with a pastry crimper.

8. Put into a hot oven for the first 10 minutes, 450 degrees F., then reduce temperature to moderate and cook until fruit is tender. If necessary, put a paper over top of pie to prevent pie from becoming too brown.

Meat Pies

Meat pies are made with fresh meat or fowl or with left-overs of cooked meat (along with a suitable sauce for that meat) and a pastry top.

Fresh meat should be simmered gently until tender, then a sauce made, using the stock from the meat; flavor well and thicken it with browned or white flour (see how to make such sauces in Lesson 1).

If cooked meat is used, make a generous quantity of brown or white sauce to go with it.

Fill pie dish with meat and sauce—vegetables also may be put in and these should be already cooked unless they will require only short heating.

Cover the pies:

- (a) With pastry crust, same as for deep fruit pies.
- (b) With baking powder biscuit dough made by either the standard method or the biscuit flour method given in Lesson 3; roll dough to 1/4 inch thickness and cut or pat into shape to fit top of dish. Make gashes in top to allow steam to escape. Or shape as small biscuits and place over hot filling to bake. Or use drop-biscuit dough.

Bake pastry crust at 450 degrees F. standard biscuit crust at 450 degrees F. biscuit crust made with prepared biscuit flour at 475 degrees F.

Two-Crust Pies

1. Prepare filling.
2. Line shallow pie pan, fitting pastry in easily and gently pushing out air from beneath pastry with the finger tips, with scissors or sharp knife, trim around the edge of pan—not too close in any case, and with about an inch of pastry left to spare for a juicy fruit pie; this can be doubled back over the top crust and crimped with the fingers, as an aid in keeping juice from flowing out.

3. Turn in filling—it is usually a fruit filling that is put between two crusts; sweeten (mixing spices with sugar when used) fill and prepare for oven according to table of instructions for fruit pies which follows.
4. Cover with top crust, in which eyelets have been cut; turn edge of under crust over edge of upper crust, wetting with cold water, and pinch close, crimping at the same time, with the fingers. If filling is juicy, bind edge with wet cotton and thrust paper funnels through upper crust.

5. Bake at 450 degrees F. till brown, then at 375 degrees F.

Blackberry Pies—3 cups berries, 1/2 to 1 cup sugar, 3 tablespoons flour, 1 tablespoon butter.

Cherry Pies—3 cups pitted cherries, 1 to 1 1/2 cups sugar, 3 tablespoons flour, 1 tablespoon butter.

Gooseberry Pies—3 cups berries; stew with the sugar and cool; 1 cup sugar, 4 tablespoons flour, 2 tablespoons butter.

Raspberry Pies—3 cups berries, 1/2 to 1 cup sugar, 3 tablespoons flour, 1 tablespoon butter.

Strawberry Pies—3 cups berries, 1/2 to 1 cup sugar, 3 tablespoons flour, 1 tablespoon butter.

Blueberry Pies—3 cups berries, 1/2 cup sugar, 4 tablespoons flour, 1 tablespoon butter.

Note—If berries are very ripe, or when sweet or canned fruits are used, add 2 to 4 tablespoons lemon juice for tartness.

Open-Faced Pies

As I have told you, there are two types of pies that have only an under crust—

- (a) When filling is cooked in pastry.
- (b) When empty shell and filling are cooked separately and filling put into shell when both are absolutely cold.

Note—These open-faced pies or tarts are variously finished:

- (a) Plain, or with sprinkling of spice.
- (b) With narrow crossed strips of pastry.
- (c) With sweetened and flavored whipped cream.
- (d) With meringue.

BECOME INTERESTED IN SOMETHING

To be intensely interested in something is almost a necessity. That may mean disappointment, sometimes but disappointment is better than boredom. Excitement can hardly show a greater tragedy than to spend your days looking for ways to kill time, yawning your way from breakfast to bed. Almost any interest, so that it grips you, is better than none.

An intense interest is important, but the real triumph is to be interested in something worth while. Tennis is all very well for a side issue, but not for a life purpose, and go with a thousand things. The most fortunate people on earth are those whose lives are dominated by so lofty an aim that their own personal hardships and suffering seem unworthy of consideration. Saint Paul, whose one ambition was to bring the world into allegiance to his Master, was a man to be envied, for his tremendous interest made every day of life thrilling, and was, moreover, worthy a life's devotion.

Do you find your life rather tame and wearisome? Become interested in something and be sure that it is worth your utmost effort and devotion.

Remove all callouses and enlargements from your stock with Douglas' Egyptian Lintiment, a wonderful remedy.

EXPERIMENTS WITH WIND RESISTANCE

Wind tunnel experiments sponsored by the Canadian National Railways may lead to a new type of steam locomotive, having lessened wind resistance, smarter design and clearer vision from the engine cab. The smoke stream from a locomotive of the present type tends to sweep downwards, at times impairing the outlook of the driver. This is due to the eddying wind flow which clings to a locomotive travelling at high speed. The experiments already show that only slight modification in design will lessen wind resistance by 35 per cent, and introduce a layer of clean air under the smoke ribbon, thus lifting it high above the cab and train. This would render side guards, smoke deflectors and the placing of devices around the smoke stack as obsolete.

"Vitality is the life force which makes the immense difference between living and existing."—Fannie Hurst.

MERINGUE TOPPING FOR PIES

Use the egg whites for a meringue—it really requires 3 egg whites to make a fine, full meringue for a good sized pie. Allow 2 tablespoons granulated sugar for each egg white, or a little less if this is too sweet for your taste. Beat the egg whites until stiff, but not dry, then add sugar a little at a time and beat until very stiff. Add the flavoring. Drop in spoonfuls over the pie or spread roughly. Sprinkle with a little granulated sugar and put into a slow oven, 275 degrees F.—to brown delicately. Do not try to hurry it, or you will have a tough, watery meringue; give it about 15 minutes and you may even reduce the oven heat a little at about half time. Meringues treated in this way should never fall or be tough.

Plain Apple Pie

Sliced apples
1/2 to 1 cup sugar (white or brown)
1 to 2 tablespoons butter
Pinch salt
1/2 teaspoon cinnamon or
1/2 teaspoon grated nutmeg and a little
grated lemon rind
1 teaspoon lemon juice

Prepare and mix filling, using enough apples to heap the dish, and bake between two crusts, or as an open-faced pie.

Rich Apple Crumble Pie

1 1/2 cups flour
1/2 cup sugar (white or well-packed brown)
1/2 cup soft butter
Sliced apples

Sift flour and mix with the sugar; work in the butter, squeezing and blending with the hand. Knead and pat the paste to size and shape of dish; use deep baking dish, filling with sliced apples sweetened and flavored as for ordinary pie; lay the paste on top and take in moderate oven, about 375 degrees F., until apples are tender and top a tempting brown. Serve with cream or a well-chilled custard sauce.

This is also delicious if a layer of the rich crumble-paste is put in the bottom of a square pan, the fruit next, and a top layer of the paste. Cut in oblongs to serve.

Pumpkin Pie

2 cups cooked or canned pumpkin
1 cup sugar
1/2 teaspoon cinnamon
1/4 to 1 teaspoon ginger
1/2 teaspoon mace
3 tablespoons melted butter
3 slightly beaten eggs
2 cups scalded milk
1/2 cup coconut (optional)

Combine ingredients in this order, mixing thoroughly. Coconut may be used, when desired. Turn into pan lined with pastry. Bake in hot oven 15 minutes, then reduce to moderate for about half an hour, or until silver knife thrust into centre comes out clear.

Some of the most attractive little pastries and caklets that use pastry, will be found in the Easy-Way Cake Book and Planning the Party, which no doubt you will have to help you make special occasions successful and routine meals more interesting!

IT'S LIVER THAT MAKES YOU FEEL SO WRETCHED

Wake Up Your Liver Bile and Get A New Lease of Life. No Calomel is Necessary.

For you to feel healthy and happy, your liver must pour two pounds of liquid bile into your bowels, every day of your life. Without that bile, trouble starts promptly. Your food just won't digest the way it should and your bowels are sluggish. Food decays inside you and your entire system is undermined by this poisonous waste matter. You have indigestion—the discomfort of gas, bloating, heartburn and sourness. You are prey to headaches. Have a tongue like cotton-wool, a nasty taste in your mouth, bad breath and ugly skin. You haven't anything like the pep a healthy person should have. In fact you are generally wretched.

How can you expect to clear up a condition like this completely by taking more bowel-movers like calomel, mineral water, oil, laxative candy or chewing gum, or roughage? They can't wash up your liver bile!

Avoid calomel (mercury). Buy yourself a box of old reliable Carter's Little Liver Pills. All dependable, safe, gentle, safe, and your liver without upsetting you. Bring back the bile-to-live feeling, once more.

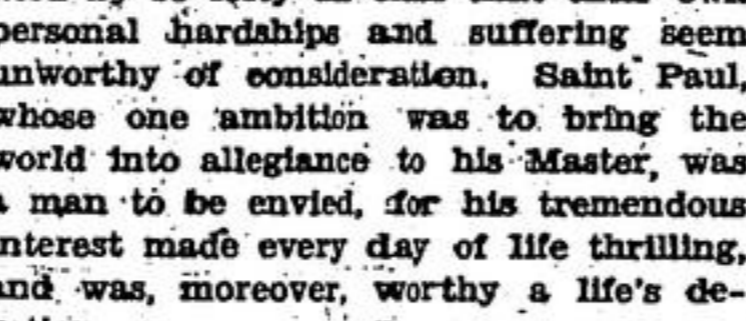
Don't waste your money on substitutes. Be faithful. Ask for Carter's by name and get them. Look for the name Carter's, on the red label, 50¢ at all drug stores.

WHEN

you land that big order... and it's sure to mean more salary

...and you know how glad they'll be at home... Tell them by Long Distance... and let them hear the good news now.

For good news or emergency, for friendly visit or an S.O.S., you can't beat Long Distance as an easy, quick, personal messenger. You can talk with somebody 100 miles or so away for as little as 30 cents. See the list of rates in the front of your directory.



Wind tunnel experiments sponsored by the Canadian National Railways may lead to a new type of steam locomotive, having lessened wind resistance, smarter design and clearer vision from the engine cab. The smoke stream from a locomotive of the present type tends to sweep downwards, at times impairing the outlook of the driver. This is due to the eddying wind flow which clings to a locomotive travelling at high speed. The experiments already show that only slight modification in design will lessen wind resistance by 35 per cent, and introduce a layer of clean air under the smoke ribbon, thus lifting it high above the cab and train. This would render side guards, smoke deflectors and the placing of devices around the smoke stack as obsolete.

"Vitality is the life force which makes the immense difference between living and existing."—Fannie Hurst.

Penny Wise!

A penny saved is not always a penny earned. Sometimes it is two pennies lost. The merchant who spends nothing on advertising is practising false economy; his losses in sales far exceed the pennies saved.

The money spent for plate glass windows is not looked on as lost; nor is the money spent on better interior lighting.

Anything that increases favor, that adds to sales, that multiplies customers is very properly regarded as a good investment.

Advertising is a good investment—just as plate glass windows are. Advertising is the plate glass window the merchant can send into every home. Advertising sells more goods to more persons than shop-windows do.

A Word to the Public

Do you resent having a merchant address his message to you in the form of an advertisement in our columns? On the contrary, it is not your impulse to respond to his friendly overtures?

Advertisements are Store Windows

HIS JOB

Shoe Shop Proprietor: "Here comes a couple of lady customers." "Assistant: "Shall I wait on them?" Proprietor: "No, I'll wait on them. You get ready to stretch some shoes."

HIS SPECIALTY

Business man: "Yes, I advertised for a boy about your size. Do you smoke?" Applicant: "No, thanks, but you can blow me to an ice cream soda if you want to."

LEGAL

Phone No. 22 P. O. Box 23 HAROLD NASH FARMER, M. A. Barrister, Solicitor, Notary Public, Conveyancer, Etc.

MILL STREET - ACTON, ONT. MONEY LENT ON MORTGAGES Hours—9:30 a. m. to 5:00 p. m. Saturdays—12:00 o'clock

KENNETH M. LANGDON Barrister, Solicitor, Notary Public Office: Acton Georgetown Over T. Beynuk's Cafe Main Street 65-6 For Appointments Phone Acton 65-6 Georgetown 88

Office Hours - Acton, Tuesday and Thursday, 1.15 p. m. to 4.30 p. m. Evenings on request.

DENTAL

A. J. BUCHANAN, D. D. S. Dental Surgeon Office: In Leishman Block Hours: 9 a. m. until 6 p. m. Evenings by Appointment Gas for Extractions Closed All Day Wednesday Phone 148

P. W. PEAREN, D. D. S., L. D. S. Dental Surgeon Successor to Late Dr. J. M. Bell Phone 29 Mill Street, Acton

VETERINARY

DR. A. G. M. BRUYNS Veterinary Surgeon All Calls Receive Prompt Attention Terms Reasonable PHONE 135 - ACTON, ONTARIO Office: Mill Street—Next Wiles' Cafe

MISCELLANEOUS

FRANCIS NUNAN Bookbinder Account books of all kinds made to order. Periodicals of every description carefully bound. Ruling neatly and promptly done. Wyndham Street - Guelph, Ont. (Over Williams' Store)

New Batteries, guaranteed \$4.50 Save 20 to 50% on New and Used Parts Chains, Heaters, Anti-Freeze, Etc. Axelrod Auto Parts Phone 550 GUELPH 29 Gordon St.

A. D. SAVAGE For Over 25 Years Guelph's Leading Optometrist SAVAGE BUILDING, GUELPH Phone 1691W

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.

"MARK EVERY GRAVE" Acton Monument Works J. NICOL & SON PHONE 152 - ACTON ONT.

CLASSIFIED AL 3

The Door of Opportunity! These Small Ads will Open the Door to Whichever You Are Seeking