DADDY

I would rather be the daddy Of a printing, laughting crew, And a little girl or two. Then the monards of a nation, In a high and lofty seat, Taking empty adoration

From the subjects at his feet I would rather own their kisses We at night to me they run. Then to be the king that misses All the simplier forms of fun. When his dreary day is ending, - He is distinally alone. But when my sun is descending,

There are loys for me to own. He may ride to horns and drumming, I must walk a quiet street, But when once they see me coming, Then on joyous, flying feet They come racing to me madly, And I catch them with a swing, And I say it proudly, gladly,

That I'm happier than a king. You may talk of lofty places, You may boast of pomp and power To the glory of an hour. But give me the humble station With its joys that long survive. Are the happiest men alive.

-Edgar A. Guest

TWENTY YEARS AGO

From the Issue of The Free Press of Thursday, March 19th, 1914 -

Sep's running.

The dainty little pussy willow is peep-The carpenter's are finishing Mr. John Clarke's fine new residence on Gueloh

Street. Mr. - N. P. Meore has purchased the residence of Mr. Wm. Hemstreet. Main Street.

Did you see the eclipse last Wednesday night? It was clearly visible and well worth viewing. Robins are reported from various quar-

ters. Mr. Deniel Robertson saw four in the orchard on Monday. Rev. J. A. Yeoman, of Argyle, Mich.,

conducted the prayer meeting in the Food. Beptist Church on Tuesday evening. Under ideal conditions of both weather and roads, the Presbyterian Young People's Society paid a fraternal visit to the Rockwood young Presbyterians on

Wednesday of last week. A splendid Scottish concert was presented last Thursday evening, under the auspices of Evanhoe Camp, Sons of Scotland.

Lewis Rice, farmer, of Dolly Varden, was found by a passing tramp on the G. T. R. tracks with his left foot crushed off at the enkle, and his clothing torn to shrefs. He was unable to explain what happened as a freight train passed him while walking home from Acton early in the evening. He was taken to the Hospital in Guelph, where the injured limb was amputated, between the ankle and the knee.

DAVIS-At Mitchell, on Tuesday, March 17th, to Mr. and Mrs. Harold Davis, a daughter.

WILDS-At the home of her son-in-law, David Williamson, Acton, on March 16th, Mary Ann VanVlack, widow of the late Thomas Wilds, aged 86 years.
BLAIR—At the home of her son-in-law, Mr. Spencer Husband, on Saturday March 14th, Mary Nelson Burns, widow of the late Thomas Blair, in her 89th

Persian Balm creates and preserves lovely and youthful complexions. Tones and stimulates the skin. Fragrant as flower. Cool as morning dew. Swifting absorbed by the tissues, making the skin derfully soft-textured. Unrivalled an aid-to-feminine elegance. Delightfu to use. Imparts additional charm to the daintiest of women Persian Balm is the one tollet regulate for the exacting woman. Peerless as a beautifier.

RECIPES FOR ST. PATRICK'S DAY By Betty Barclay

St. Patrick's Day is in-the offing. Spring is just around the corner. Many hostesses are searching for suggestions for the annual St. Patrick's Day party where a touch of Shamrock is in order an green is by all means the most popular

Here are recipes for a delicious salad and for green frosted cakes-both, of which may be prepared economically.

SHAMROCK SALAD On individual salad plates, covered with shredded lettilce, arrange 3 orange slices in shamrock pattern. Centre each orange alice with 3 alices of stuffed olives. also arranged to form a shamrock. Top with a spoonful of mayonnaise.

> GREEN-FROSTED CAKES . 2 egg yolks, beaten

14 cup orange juice 1 tablespoon lemon juice

% cup sugar

1/4 teaspoon grated orange rind 2 egg whites, stiffly beaten 1 cup flour, sifted with

14 teaspoon soda Beat well: egg yolks, fruit juices, sugar Add egg whites; fold in flour Bake in shallow pan, moderate oven (325 degrees F.) for 20

For Icing Cream together thoroughly: 3 tablespoons butter, 2 cups powdered augar, 2 tablespoons orange juice, 2 table for Mock Sponge or Jelly Roll. spoons lemon juice, 1 teaspoon grated orange rind. Use more juice or sugar green vegetable coloring to make a light steen shade.

EXPERIENCED

Merchant-"Are you married?"

Canadian Cooking School

(Continued from Page Three)

Ingredients' for True Sponge 4 eggs, % oup sugar, % teaspoon lemon rind, % tablespoon lemon juice, 2-8 cup pestry flour or 91% tablespoons hard wheat flour, 1-5 teaspoon salt. Follow

directions for putting batter together. Variations:

Chocolate-Melt 1 square chocolate, stir carefully into the yolk-and-sugar mixture before folding in the egg whites. Omit lemon fuice and rind.

Spiced Sponge Cake Sift % teaspoon cinnamon, 1/3 teaspoon nutmeg, 1-6 teaspoon each clove and alispice, with the flour. Omit the lemon juice and rind.

To Mix White Sponge Cake (Angel Food) Since no yolks are used, all of the slited sugar is gradually beaten into the stiffly beaten egg whites, salt and cream of tartar; the other dry ingredients, stited 5 times, are folded in gradually; the flavoring is folded in with last measure of flour.

salt, % cup fruit or fine graulated sugar,

Variations:

Spiced Angel Cake-With the flour sift 36 teaspoon cinnamon, 1/2 teaspoon nutmeg. 1-6 teaspoon each clove and allspice; complete as Angel Food, Frost with white confectioners' icing, and dust over the top a little cinnamon.

Angel Nut Cake-Fold in 1/3 oup very finely chopped walnuts, blanched monds. Brazils or filberts with last measure of flour. Complete as Angel Food

Fruited Angel Cake-Fold in 1/2 washed, dried currents with the measure of flour. Complete as Angel

Baking a Sponge Cake

The rules are exactly the same as for baking butter cakes, but oven temperature is lower and must be very carefully watched, as too much heat will ruin a sponge mixture. A true yellow or white sponge is baked in a slow oven. 300 degrees F., 60 minutes or longer, according to depth. The tests for complete baking are the

Care of Sponge After Baking

Do not remove cake from pan, but turn it upside down over cooking rack and let cake hang suspended in the pan until cold; protect from draughts. When cold, oosen cake with spatula or knife and shake out gently.

MOCK SPONGES AND BOLLS. A more economical sponge cake than the one wet entirely with eggs, replaces part of the eggs with other liquid, tablespoonfuls for each egg; and teaspoon baking powder or its equivalent is used to replace the leavening power

These cakes are put together a littie differently from the two true sponge

To Make Mock Sponges

1. Line pans with greased paper, for jelly roll; grease and flour, otherwise, as for butter cakes." 2. Separate whites from yolks of eggs.

3. Beat yolks till thick and lemon-4. Put aside two tablespoons sugar for each egg white, then gradually beat remainder of measured sugar into yolks.

5. Slowly stir liquid into yolks and sugar, combining well. 6. Beat whites till stiff, but not dry, and gradually beat in sugar reserved for

7. Fold whites into yolks with as few strokes as possible—just enough so that no white shows separately.

8. Sift flour, measure it and resift with 9. Sift and fold flour gradually into

10. Sift in baking powder with last

measure of flour. 11. Turn into prepared pans, and bake as directed—in the special directions for recipe, or in those for true sponge cakes. Temperature is higher, however-325 to 350 degrees F.

JELLY BOLL

True or mock sponge mixtures may be used for jelly roll. Bake in a shallow layer. Immediately after taking from oven, remove roll from pan on paper, or damp towel; trim off all crusty edges, spread with filling and roll up at once while still warm (if allowed to cool, cake would "break" when rolled). Wrap in damp towel. If baked in lined tins invert on a damp towel, pull off paper. trim, spread and roll.

Fillings include any of cake fillings or frostings, jelly or jam, thickened fruit juices, thick fruit purees-with additions of nuts, etc., when desirable.

Ingredients for Mock Sponge or

3 eggs, 1 cup sugar, 6_tablespoons hot water, 1 cup pastry flour or % cup hard wheat flour, 1.1/2 teaspoons baking powder. 14 teaspoon salt, 1/4 teaspoon vanilla. Put together according to instructions

And that just makes a good start or the fascinating subject of cake-making. But in the Easy-Way Cake Book, you will find big cakes, little cakes, rich cakes, ohean cakes but all such good cakes! Have you secured your copy?

HELPING TO FILL IN

She--'Does he belong to the 400?"

Chronicles of Ginger Farm

Written Specially for The Free Press by GWENDOLINE P. CLARKE

Ever since I have been in Canada have had a meaking fancy that it would be nice to have a taste of pioneer life. I have thought how nice it would be it Partner and I could settle somewhere at the "back of beyond"-live the primitive life, hunt and fish and shoot for our living-that is supposing we hadn't any children-but since we have, I am afraid my pioneer spirit would not be quite strong enough primitive life for man and woman may be one long adventure, but primitive life with growing children would be a different matter and doesn't quite appeal to me. One gets so used to the conveniences of modern every-day life that to be without them would spell

One really does become a slave to cir-Ingredients for White Sponge or Angel cumstances, as I have just recently found out. For instance, when the weather was % cup egg whites (5 to 7 eggs); % cold—sorry, I didn't mean to remind you teaspoon cream of tartar, 1-6 teaspoon about that any more, but I'm afraid I must. Well then, when the weather was 1/2 cup pastry flour or 7 tablespoons hard cold, both our indoor, pumps got frozen wheat flour, 2% tablespons cornstarch, % solid. We have two of them at the sink -one soft water, the other drinking water. Pirst of all, the soft water pump froze, and then, on that day when we had a February thaw, the hard water pump took a contrary fit and, when everything else was thawing, it froze instead, and it's been frozen ever since. Of course we have a pump outside so we are able to get water all right, but, oh dear, the number of times I go to the sink is too ridiculous for anything. We have a pail of water on a stool in the antry, and every time I want water I walk straight past the pail and over the useless pump at the sink. And then, perhaps I need to wash my hands, and take a yank at the soft water pump. and all the response I get is a rasping sound, like the keel of a boat when she runs aground. I must have gone many extra miles these last ten days, just walking from the pail to the pump and from the pump back to the pail again, and with each vain trip my sense of exasperation grows stronger and stronger. And it's surprising how often that water pail gets empty and at what inopportune times. Just when somebody wants a drink, there's no water in the house, and the same thing happens if want about a cupful to mix up my pastry. And, of course, every time make tea there is never any water left to re-fill the tea kettle. And yet somebody is always filling the water pail! One day I tried to keep count, but it was hopeless. Between what Partner and the children brought in, and what I got myself, I

just about lost count after the first ten It seems to me there is always somebody carrying something around in this house. If it isn't a pail of water, it's a pail of coke, and if it isn't coke then it's an armful of wood, and after that a pail of ashes goes out, and-since we are frugal-a half pail of cinders comes in And at night time the children carry hot irons to bed with them; Patch the Pup_sneaks the children's over-socks off the boot rack and carries them off to his box to sleep on; last night I had to put out some poison because the mice were carrying off anything I happened to leave in the pantry, and yet, with it all, Partner says the carrying we do in the house is nothing to the carrying he has to do

It's a great life this, and since the pumps' freezing up have caused us so much inconvenience, I am wondering if after all, the pioneer life would have quite such a lure as I have hitherto expected it might. Pioneers certainly. did their share of carrying-logs for their houses, fish, flesh and fowl for their table, syrup for their sweetness, water from the spring and grain to be ground

to flour for their bread. Yes, they carried all material things but more wonderful still, were those abstract qualities which they carried from start to finish. For, did they not carry an indomitable spirit, a tenacity of purpose, that led them always upwards and onwards and by which they were enabled to "blaze the trail for

Canada's future greatness." Isn't it grand the way the days are lengthening-now if only the weather would warm, up a bit, we might get something done. I suppose everyone is speculating as to whether we shall have an early or a late spring. I am looking for an early one myself. Not that I am any weather prophet, even though there have been a few robins hereabout and Partner heard a crow on the 22nd of February. No, it is not a case of prophesying, I am-simply looking for an early spring because I want it to beor, in other words-the wish is father to

> GROWING DEAF WITH HEAD NOISES? TRY THIS

and fear Catarrhal Deafness, or if you have roaring, cumbling, hissing noises in ounce of Parmint (double strength). and add to it 16 pint of hot water and a little granulated sugar. Take 1 table-

spoonful four times a day. This will often bring quick relief from the distressing head noises. Clogged nostrils should open, breathing become casy and the muous stop dropping into the throat. It is easy to prepare, costs little and is pleasant to take. Anyone who is threatened with Ostarrhal Deafness or who has heed noises should give this prescription a trial,

the thought. Won't it be lovely to see green grass again, and young things growing and song birds singing? I am just longing for the first fish of the oriole's wing. There are two nests hanging from the elm tree, near the henhouse, and when I go by them on these cold, bleak mornings, I often look at them and tell myself in a few weeks' time they will be hidden by green leaves and our bright colored songsters will be with us once again.

ON THE HIGH SEAS

pleasure trip." --

Flapper-'I'd like to see the captain of the ship." Rookie-"He's forward, miss."

Flapper-"I don't care, this is a

Wise mothers who know the virtues Mother Graves' Worm Exterminator always have it at hand, because it proves

GOLDEN CORN SYRUP

A GREAT ENERGY FOOD

If you Want to Sell---Advertise

Did You Ever Stop to Think?

By Edsor, R. Waite, Shawnee, Oklahoma

P. L. Smith, Publisher of the Punxsutawney (Pa.) Spirit, says:

"Injudicious, hastily compiled advertisements, intended to fill contract space rather than to carry a merchandising message of real import to the public, are a little better than no advertisement at all, but only in that measure that they keep the merchandiser's name before the reading public.

"Many advertisers enter into contract with the newspapers of their community to use a specified space each week. The end of the week nears and the advertiser has used little or none of his contract space. Hastily he grabs a cut or matrix, dashes off a few platitudes and submits the result as an advertisement. The alleged advertisement doesn't pull because the advertiser put no pull into his message and both the advertiser and the newspaper suffer.

"The pulling force of newspaper advertising is not and cannot be in controversy, but the newspaper can only carry the advertiser's message to the public. The force of the advertisement depends solely upon the advertiser. And force in advertising cannot be attained by a hasty effort to fill specified space. thought are essential.

Newspaper Advertising has Proved Its Case beyond Question. When it Fails you can Wager your last Nickel that it has not been Intelligent Advertising

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Daily, except Bunday Daily, except Sunday Sunday only The Chicago filer, that passes through here at 9.35, eastbound, stope at George-

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