

**TELL ALL THE WORLD**  
 Tell all the world that summer's here again  
 With song and joy; tell them that they may know  
 How, on the hillside, in the shining fields  
 New clumps of violets and daisies grow.  
 Tell all the world that summer's here again  
 That white clouds voyage through a sky so still!  
 With blue tranquillity, it seems to hang  
 One windless tapestry, from hill to hill.  
 Tell all the world that summer's here again.  
 Folk go about so solemnly and slow,  
 Walking each one his grooved and ordered way,  
 I fear that otherwise they will not know!  
 —Harry Kemp

**Chronicles of Ginger Farm**

Written Specially for The Acton Free Press  
 GWENDOLINE P. CLARKE

Life has its problems. After doing our best to cure Rusty of eating eggs, we now find one of our hens makes a practice of laying an egg in Rusty's kennel every day. So now what?

**Menu Hints**

**Recipes for New and Novel Dishes, Household Ideas and Suggestions**

**USE BERRIES IN SEASON**  
 Strawberries, raspberries, blackberries each year they trail in the same order, delight our palates, and then disappear almost as rapidly as they came. Eat them raw with cream. Use them for shortcake. Preserve them for next winter. And by all means try both strawberries and raspberries when making your rennet-custard — those beautiful desserts that require no eggs, no baking, no boiling and no urging to eat on your part when they are placed before the family.

**VANILLA RENNET-CUSTARD WITH STRAWBERRIES**  
 1 rennet tablet  
 1 tablespoon cold water  
 1 pint milk  
 1/2 cup whipping cream  
 7 tablespoons sugar  
 1 teaspoon strawberry flavoring, with few drops raspberry red food color  
 4 strawberries  
 Make rennet-custard according to directions in package, using strawberry flavoring in place of vanilla and adding food color with 3 tablespoons sugar and flavoring. Chill in refrigerator. When ready to serve, whip the cream and just before it is stiff, add 4 tablespoons of the sugar and a few drops of food color. Mix thoroughly together. Put on top of each dish of rennet-custard and garnish with whole strawberries.

**RASPBERRY PIE SURPRISE**  
 1 package raspberry rennet powder  
 1 pint milk  
 4 Fig Newtons  
 First break Fig Newtons into small pieces, and place in the bottom of the dessert dish. Then dissolve rennet powder in lukewarm milk, and pour immediately over the Fig Newtons. Do not disturb until firm — about 10 minutes. Chill in refrigerator.

**MAN VOTES FOR PIE**  
 Pies, with lemon pie as first choice, constitute the favorite dessert of masculine Canada. Oranges and lemons may be called Nature's own flavoring extracts for this dessert. In pie fillings, they combine readily with other customary ingredients — fruits, custards and creams.

**LEMON MERINGUE PIE**  
 (Makes 1 pie)  
 1 cup sugar  
 4 level tablespoons cornstarch  
 1/2 teaspoon salt  
 1 1/2 cups water (or milk)  
 2 egg yolks, beaten slightly  
 Sift dry ingredients, add water or milk and egg. Stir until dissolved. Cook in double boiler, stirring frequently, until thick (about 15 minutes). Add 1/2 cup lemon juice.  
 Grated rind 1 lemon  
 Beat well. Cool and turn into either a baked or crumb crust pie shell (8-inch size). Cover with meringue.

**THE MERINGUE**  
 (Covers 1 Pie)  
 2 egg whites  
 1/2 cup sugar  
 1 tablespoon baking powder  
 1/2 teaspoon grated peel  
 (orange or lemon, depending on pie)  
 Beat egg whites until frothy, add sugar, baking powder and rind. Continue beating until stiff. Cover pie. Put in moderate oven (325 degrees F) for 15 minutes to brown.  
 Put a deeper meringue or larger pie, use 3 egg whites and 6 tablespoons sugar.

**ORANGE MERINGUE PIE**  
 (Makes 1 Pie)  
 1 cup flour  
 1/2 teaspoon salt  
 Grated rind 1 orange  
 1 cup orange juice  
 2 tablespoons lemon juice  
 3 egg yolks, beaten light  
 Sift dry ingredients, add fruit (jackets and egg). Cook in double boiler, stirring until thickened (10-15 minutes). Add 2 tablespoons butter.  
 Stir well. Cool and turn into either a baked or crumb crust pie shell. Cover with meringue, using 3 egg whites.

**WRONG SUBJECT**  
 Young Artist: "How did you like my paintings?"  
 Friend: "Great! That one of the fried egg was so natural it nearly made me hungry."  
 Artist: "Fried egg? Great Scott, that was a sunset!"

**"Our" Column**

Items of Particular Interest to Women in Which Women Readers of The Free Press May Discover Each Week

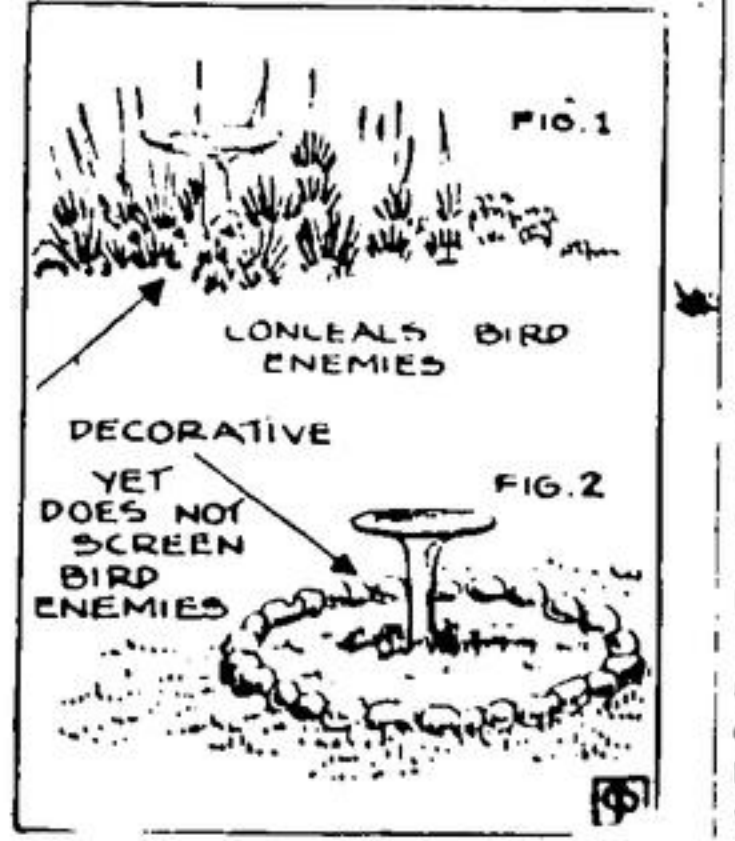
**A MORNING GLOOM FOR EACH DAY OF THE WEEK**  
 Thursday, June 2nd  
 It is much easier for religion to find its way into the tongue than into the purse.  
 Friday, June 3rd  
 It's a poor tooth indeed which cannot ache.  
 Saturday, June 4th  
 Don't waste time looking at your hill-club.  
 Sunday, June 5th  
 Lord, teach us to pray.—Luke 11: 1.  
 Monday, June 6th  
 Self-love is not so vile a sin as self-neglecting.—Shakespeare.  
 Tuesday, June 7th  
 To-day comes only once, and never again returns.  
 Wednesday, June 8th  
 The need of the hour is always the will of God.  
 NURSE ELKRAM.

**HOME HINTS**  
 To have custard pies a nice even brown, sprinkle a little fine sugar over the top just before putting into oven.  
 Salt often curdles milk. Hence, in preparing gravies, porridge, etc., add salt last.  
 Save all the liquid from your mustard pickles and add it to salad dressing in place of fresh vinegar and mustard. It is delicious mixed with chopped meats in sandwiches.

**DID YOU KNOW?**  
 The elder-down industry in Canada has resulted in a great increase of the elder ducks in the small islands in the lower St. Lawrence.  
 A private individual may lease an island, and then he has the sole rights to gather the elder down on his property.  
 This is good for both ducks and people.

**NO TROUBLE AT ALL**  
 Counsel (to woman witness): "I hope I have not troubled you with all these questions?"  
 Witness: "Not at all—I have a small boy aged six at home."  
**AS IT IS IN POLITICS**  
 Heckler—"I wouldn't vote for you if you were an angel."  
 Candidate—"If I were an angel, you wouldn't be in my constituency."

**Weekly Garden-Graph**  
 Written by DEAN HALLIDAY for Central Press Canadian



**Wrong and Right Bird Bath Planting**  
 In the winter we lure birds to our gardens with feeding trays, and in the summer with bird baths for drinking and bathing purposes. There are wrong and right ways of planting about a bird bath, and many people by making a wrong planting unwittingly endanger the lives of the very birds they wish to attract.  
 Figure 1 of this Garden-Graph shows a bird bath set in the wrong type of planting. It is surrounded with tall growing shrubs and perennials which are permitted to grow close to the bird bath itself. This is dangerous for the birds that came to drink or bathe, since the tall thick planting affords a screen in which their four-footed enemies can hide ready to pounce upon the unsuspecting birds.  
 Figure 2 shows a decorative type of planting around a bird bath, and one that does not permit bird enemies to lie in hiding.  
 When buying or making a bird bath, do not select one which holds any great depth of water, as the small birds are afraid of deep water. The depth of water at the outer rim should not exceed one inch, and the depth in the centre should not exceed three inches.

in power to give the other side an opportunity to say a thing like that? I hope my Tory friend was wrong, but if the Department doesn't soon hurry up, I shall begin to think he is right. Anyway, I am getting tired of driving over wash-board roads and I am thinking rough roads are liable to shake a lot of votes loose from their moorings. That's a metaphor, perhaps — but you know what I mean.

**KITCHEN IS MARVEL OF MODERN SCIENCE**

Housewife's Workshop Leads the Way in Amazing Transformation of the Household

New names, and new uses, have made dramatic changes in almost every room of the average dwelling-house in the past twenty years. But far in the lead in this domestic metamorphosis is the kitchen—the heart of the home.

Gone are the back-parlor, littered wood-shed, and the long, rambling hallways. The drawing room is now a sitting room, the cellar has become a play-house for the children, and even the old empty garret has blossomed forth as a recreation spot.

But the kitchen of the really modern home, which once housed a disordered collection of cluttered miscellany from dripping ice-boxes to unsightly garbage-tins, has emerged as a veritable room of magic, embodying all the principles of up-to-the-minute household science.

Behind all the innovations and inventions that have taken the drudgery out of the kitchen and have replaced it with delight, is the invisible wonder of electricity—the White Coal of the modern world.

Electricity has banished from the kitchen the red-hot cook stove—origin of the traditional complaint of women who for generations have owed their husbands with pathetic tales of "having over a hot stove"—and has left in its place the gleaming wonder-box which is the modern electric range. Gone is the misery of working in a room sweltering in the mated heat of a coal or wood stove. Gone is the maddening monotony and meanness of shovelling ashes and having them litter the floor of the room where cleanliness was always a prime consideration.

Gone, too, are the ever-present fire dangers associated with a type of cook-stove so easily over-heated into a real menace to life and property.

The modern electric range, with its safe, controlled heat, its amazing adaptability to every type of cooking problem, and its gleaming surfaces so easy to keep clean, has transformed the kitchen from the scene of hard labor under trying temperatures, to a scientific workshop where the culinary art becomes a real pleasure.

For the afternoon wedding or the daughter's graduation, a soft, dressy type of sheer dress is most appropriate. This type of dress is also the answer to many a "what to wear" question during the summer.

The dress pictured is a hand-screened, border printed silk chiffon in black, with softly colored bayadere borders used vertically to give a long line to the figure.

Notice the softly draped bosom, the short sleeves, narrow belt and box-pleated skirt.

A new version of the beret in straw and trimmed with flowers on the crown is worn with it.

**Style Whimzies**  
 Stylists coming from Paris say Mainbocher's dinner dress with bustle drapery is a good bet for autumn.

Pleated skirts are almost a uniform where smartly dressed women gather in the daytime.

Yokes will be important in autumn coats and suits. Sometimes they will be deep and contrasting, sometimes merely used in the backs of coats or jackets that inverted box pleats at the back.

Buttons are back, but often they are merely used for ornamental purposes, slide fastenings doing the real work of fastening the garment.

A new beach bag is being shown which provides ample room for cap, towel, slippers, bathing suit, and a separate compartment for cosmetics.

Belts are important this summer—An especially attractive style is one of "summer snags" various grain, which can be knotted in many ways.

Printed silk chiffon dress

**MISGUIDED MAN**

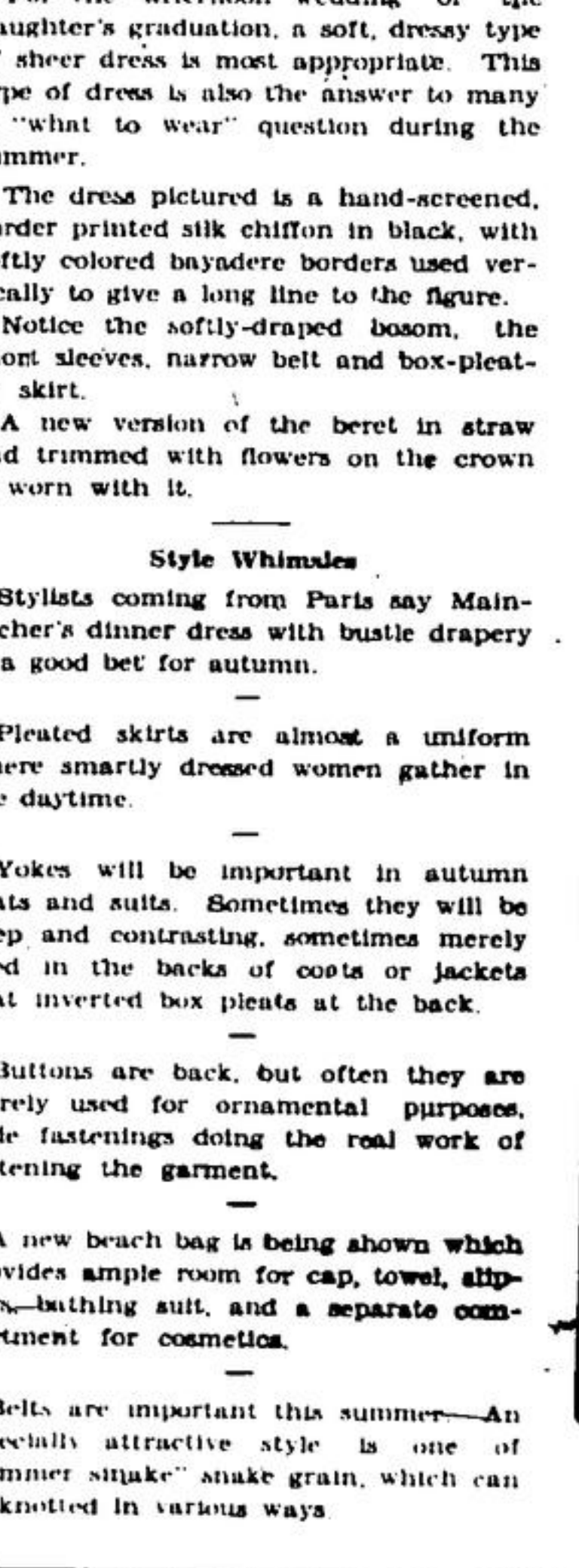
Dr. Allan Roy Dalce, physician to the Callander quintuplets, must at times feel that Olivia Dionne, father of the famous five, is a man of singularly poor judgment. Never has the father been satisfied with the guardianship of the quintuplets, under which sort of control the five would probably have soon died. But no doubt he is urged on by some greedy person, or persons who wish to exploit the children, convinced that "there's millions in them." Olivia Dionne can thank heaven the children have become

**SCOTT'S SCRAP BOOK**



**HINTS ON FASHIONS**  
 BY LISBETH

Chic, Dressy Daytime Frock



wards of the Government, for under this management fortune are assured the children, the parents and brothers and sisters are well provided for and, best of all, the quintuplets are sound in body and mind. The father runs a shop for the sale of certain articles at Callander, and so heavy is his patronage that, added to \$300 monthly from the Government, he is in a position to "trade in" cars a number of times a year. Some could friend should tell Olivia what a head she is making of herself—or, rather, what a fool some scheming person or persons are trying to make of her.—Renfrew Mercury.

**Business Directory**

**MEDICAL**  
 DR. J. A. McNIVEN  
 Physician and Surgeon  
 Office and Residence—Corner Bowser Avenue and Elgin Street.  
 DR. E. J. NELSON  
 Physician and Surgeon  
 Electro Therapy Phone 88  
 DR. WM. G. CULLEN, L. M. C. C.  
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 Office: In Leishman Block  
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 Phone 29 Mill Street, Acton  
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 Acton — Phone 110

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**TIME TABLES**

**CANADIAN NATIONAL RAILWAYS**  
 AT ACTON

Going East	6:04 a.m.
Daily, except Sunday	9:54 a.m.
Daily, except Sunday	6:26 p.m.
Sunday only	8:10 p.m.
Myer for east, flag stop in Georgetown at 9:40 p.m.	
Going West	8:48 a.m.
Daily, except Sunday	2:40 p.m.
Daily, except Sunday	7:07 p.m.
Sunday only (flag)	11:33 p.m.

STANDARD TIME

**GRAY COACH LINES**

COACHES LEAVE ACTON Standard Time

KASTBOUND (To Toronto)	
a 5:51 a.m.	3:52 p.m.
8:41 a.m.	5:57 p.m.
11:26 a.m.	8:52 p.m.
c 2:01 p.m.	
WESTBOUND (To Kitchener)	
x 9:53 a.m.	x 6:18 p.m.
12:13 p.m.	2:00 p.m.
x 2:13 p.m.	4:53 p.m.
a 4:13 p.m.	6:13 p.m.

x Through to London  
 a—daily except Sun. and Hol.; b—Sun. and Hol. only; c—Sat. only; d—daily, except Sat.; Sun. and Hol.; e—Sat., Sun. and Hol.  
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