

Personals

Mr. and Mrs. H. Walters visited in Sudbury over the holiday.

Mr. and Mrs. S. Brada of Bracebridge are visiting with Acton relatives.

Mr. W. B. Williams of Toronto spent the holiday with his mother, Mrs. L. Williams.

Mr. and Mrs. G. Williams spent the holiday in Paisley with Mr. and Mrs. Earl Grant.

Miss Ruby Clark left on Monday to resume her duties at the Queen Victoria School, Toronto.

Mr. and Mrs. Boyd Beaman of Uster Pa. visited with Mr. and Mrs. G. A. Dills during the week.

Mrs. George Somerville and Mrs. G. A. Dills attended the women's luncheon at the Exhibition yesterday.

Mr. Lloyd Miller, Miss Elizabeth Moffat and Mr. Jack Daunt of Toronto spent the holiday with Acton friends.

Mr. and Mrs. Wm Ramsden and Cherry of Buffalo, N.Y., have been spending holidays with Mr. and Mrs. Charles Mason.

Mrs. Henry Bauer, Mr. and Mrs. Frank Bauer, Captain and Mrs. Tuhrack of Cleveland, Ohio, are visiting friends in town.

Dr. and Mrs. A. A. B. Kenney of Maple Creek, Sask., are visiting at the home of his mother, Mrs. Wm Kenney, Church Street.

Mr. and Mrs. Leonard Gelsler, Powassan visited over the week-end with the latter's aunt and uncle, Mr. and Mrs. Harry Murray.

Mr. and Mrs. Laird McDonald, Murray and Kenneth of Detroit, Mich., spent the week-end and holiday with Mrs. R. M. McDonald.

Mr. and Mrs. Walker of Vancouver and Mr. and Mrs. Chas. Symon of Montreal visited over the week-end with Mrs. Jas. Symon.

Friends will be glad to hear that Mrs. Morris Courtney is resting at home after a serious operation in Toronto General Hospital.

Mr. and Mrs. Clayton Dewick and Miss Marie Dick of Hamilton and Mr. and Mrs. Fred Chase visited with Mr. and Mrs. Don McLean over the week-end.

Mr. and Mrs. Will Burns, Wauregan, Conn., and Mr. and Mrs. Cyril Knight and Douglas of Palmerston were visitors during the week-end at the home of Mr. and Mrs. Melvin Burns.

Recent visitors with Mrs. Caldwell were Mr. Lloyd Convey, Guelph; Mrs. (Dr.) Agnew and family of Toronto; Mr. and Mrs. Percy Kitching of Nagsawegwa; Mr. Jack Vannatter and Miss Ina York, John Beaton and Keith Ritchie of Fenelon Falls.

WEEDS ARE PROLIFIC

Weeds are one of the greatest problems in successful farming and particularly in producing a more abundant supply of clean forage, grain and other seed. To get the best returns from the land and to produce a high class of clean seed, farmers have to wage a ceaseless war keeping weeds in check and preventing the spread of new kinds.

One of the principal reasons why weeds are not brought under better control is because such large numbers of weed seeds are put into the soil through lack of care in ordinary farm operations.

Investigations have shown that while many farmers are extremely careful in the selection and cleaning of the seed they use, others do not give the important step in farming the attention it rightly deserves. Clean seed is of vital importance because some weeds are so prolific in seed production that relatively clean fields may become badly contaminated in two or three years if the weeds are allowed to go to seed.

IRISH VET. CHIEF VISITING CANADA

Patrick A. Rogan, MRCVS, D.V.S., Director of Veterinary Services, Department of Agriculture, Dublin, Ireland has arrived in Canada and begun a tour of observation which will take him to Toronto, Winnipeg, Regina, Calgary, Vancouver, Quebec and the Maritimes in the course of the next few weeks.

Parasite, Mr. Rogan's tour is to take a good look at Canadian agriculture, primarily from the veterinarian's point of view. He will pay special attention to progress in veterinary research and to the methods followed in applying the knowledge gained through research to the veterinarian's problems.

Dr. Rogan has already completed a similar tour through the United States and expects that by the time he returns to Ireland he will have a complete and accurate picture of veterinary research, disease control and eradication, and the veterinary inspection services of this continent.

Church News

United Church of Canada

Acton, Ontario
REV. LOUIS PICKERING
 Minister
 Paragon—Bower Avenue

SUNDAY, SEPTEMBER 11th, 1949
 11:00 a.m.—The hour of common worship. Guest minister, The Rev. A. O. W. Forstman.
 Our Church School each Sunday at Ten.
 The evening service will be with-drawn this week.
 You Are Welcome At Any Hour

Presbyterian Church in Canada

KNOX CHURCH, ACTON
REV. ROBERT H. ARMSTRONG
 M.A., Minister

SUNDAY, SEPTEMBER 11th, 1949
 11:00 a.m. Divine Service
 12:15 p.m. Sunday School
 7:00 p.m. Evening Service
 All Are Welcome
 "They that wait upon the Lord shall renew their strength"

Baptist Church ACTON

Rev. CHAS. E. GOWER, Minister

SUNDAY, SEPTEMBER 11th, 1949
 10:30 a.m.—Sunday School
 11:30 a.m.—Mastered By Or Master of Circumstances
 If you have no Church Home, worship with us

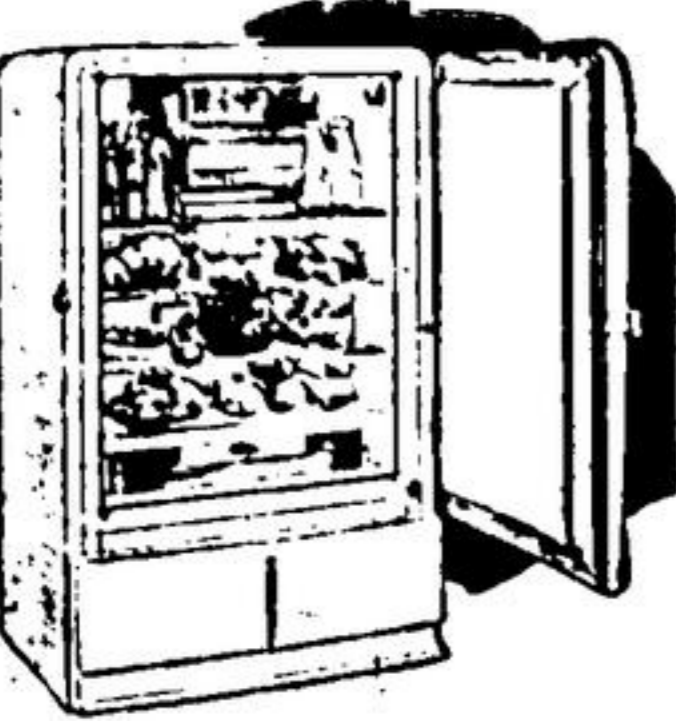
St. Alban's Church (Anglican)

Rector—Rev. W. G. LUSTON, B.A.

SUNDAY, SEPTEMBER 11th, 1949
 Trinity XIII
 9:00 a.m. Holy Communion.
 10:00 a.m.—Sunday School
 11:00 a.m.—Beginner's Class.
 7:00 p.m.—Evening Prayer
 A Welcome Awaits You

Expert **Radio Servicing** FOR HOME & AUTO For Your Electrical Appliances **HASSARD'S RADIO** Phone 336J New Location NEXT TO BUS DEPOT

IT'S BIG! IT'S NEW! FRIGIDAIRE Master-7 with 7.7 cu. ft. food storage space



Model shown MJ-7 LIBERAL TERMS * Other models with 6 and 9.3 cu. ft. capacity.

Now, bigger on the inside—Frigidaire's Master-7 holds more food than ever before in the same kitchen space. More convenience. More value. Greater dependability. Has exclusive Meter-Miser mechanism and famous Quick-Cube Trays with Instant Cube Release... and many other features. Come in. See it.

MANNING ELECTRIC

Sewage Plans Are To Proceed At Once

(Continued from Page One)

ted at night. Requests for other street lights were received and were to be investigated.

By resolution a street light was to be installed on Frederick St. near the Wool Cumbing Corporation.

The Duke of Devonshire Chapter I.O.D.E., requested permission to hold their annual tag day on Fair Day. Permission was granted.

A letter from the Department of Highways outlined the attitude of the Department in regard to the installation of a flashing signal at Mill and Main Streets. It pointed out that the Department would not contribute to the cost of a light here, but the municipality was free to make the installation.

Another letter was read from Mr. Stanley Hall, member of Halton, outlining the procedure necessary for the installation of a warning signal on the Mill Street crossing of the C.N.R. The Clerk was instructed to make application to the Board of Transport Commissioners regarding installation of a signal on this crossing.

An account was received from Guelph General Hospital for an indigent patient. Another account was from the Sick Children's Hospital.

A resolution was passed authorizing the Clerk to make application for the statutory grant on roads for the year.

A letter from County Engineer Smith regarding the bridge on Church Street advised construction of a metal arch bridge, rather than repairing the present wall. Cost was estimated at \$2300 and he would be glad to discuss the matter further with Council.

A letter from the Department of Municipal Affairs outlined the pension plan for the police required to meet the provisions for the Provincial grant.

The Clerk was instructed to notify the engineer and the Municipal Board on the result of the vote on the sewage system and proceed with the necessary steps.

All members of Council, Deputy Reeve and Reeve were present at this session which lasted until 2 a.m.

The Price of What You Buy and What You Sell

In greater or less degree all Canadian political parties incline to promise to regulate the life of the nation to an extent which would have horrified our fathers—and which horrifies at least some serious students of public affairs now.

The latest stunt has been to set up a system by which the man who grows oats or barley must sell them to a Government agency, and the man who buys them to feed to livestock must buy them from that agency.

It has already been noted by many observers that this produces a situation in which the Government of Canada is going to have to decide the price of oats and barley to the grower and to the feeder. Is the price going to be fixed with the interest of the grower in mind, or so as to please the feeder?

If this sort of thing goes on much more, you will begin to find it turning up in your affairs. The time will not be far off at which politicians will be appealing to you for votes, on the ground that what you have to sell—your products, or your labor—will be sold at a price intended to please you.

Unfortunately, in addition to selling goods or labor you also buy goods or labor. The Government which fixes the price of what you sell will also be fixing the price of what you buy.

How do you like the prospect? How do you like the idea that the wages and the cost of living of Canadian citizens are going to be set by politicians, on the basis of pleasing voters? Do you think that you will always win under this scheme? Or do you realize that, for part of the time at any rate, you will be the man who is being injured by the "fixing of prices"?

Think it over. Do you really want to live in a country in which your income and your expenses are fixed, not by bargaining with your neighbors, but by political pressure?

DUST TO DUST

Janey (aged five): Mummy, is it true that before people are born they're dust?

Mother: Yes, dear.

Janey: And when they die they go back to dust?

Mother: Yes, dear.

Janey: Well, I looked under my bed just now and there's somebody either coming or going.

* A current proposal would unite Newfoundland and the Maritimes in one province.

Cooking For Yankee Dollars

BY KATE AITKEN

The egg-shaped man in the increased tropical suit lifted the cup cautiously to his mouth. He sipped once, took a second swallow. With a look of happy surprise he laid it down and looked up at the waitress.

"Sister," he said, "what have you done to the coffee? It's able to stand up on its own feet."

You could duplicate that story in a hundred restaurants in Canada this week, for legitimate catering to American tourists has become a matter of national prestige.

Trace back this country-wide business approach and you'll find its fountain head in the 200 clubs of young business men called the Jr. Chambers of Commerce.

Here are the young citizens of Canada. They belong to every branch of business that flourishes in cities large and small.

"Look," said President Clarence Hudow of Kitchener, Ont., "our future is tied up in the future of this country. If it prospers, we prosper. And there isn't any money that comes into Canada so spontaneously as American dollars."

And Hudow is right. Last year our peripatetic neighbors travelled from the Laurentians in Quebec to Lake Louise in the Rockies. They drove their cars to Percé on the Gaspé coast to Vancouver Island nudging the Pacific. They left us, these open-handed Americans, \$70,000,000.00, slightly more than our gold mines produce.

But, too, they left us a load of complaints—our coffee is weak, our steaks tough. We use canned vegetables, short sheets, tinned orange juice and no fresh fruit, even when it is in season.

Assessing this list of gripes the Jaycees, as they call themselves, went into action.

"We can leave the highways to the Department of Transport," said Ken Dawson, president of the Owen Sound Chapter, "and the gas companies look after car courtesies. Suppose we concentrate on the food Plans were laid early last fall. By mid-winter local Jaycees had begun to contact all food businesses in their local towns.

Moncton, N.B., was a typical city. Through that busy railway town tourists flock on their way in or out of the Maritimes.

It's a pleasant town but woefully lacking in food facilities. The rail-ways hotel has its dining room open only at meal hours and has no snack bar.

Small lunch bars were few and far between and the service none too good.

Jaycee President L. J. Des Brisay, with his club members, organized a series of meetings for all food men in the city. Outstanding food and restaurant management men were invited to the city, surveyed the food facilities and then went into action. Government interest in the project resulted in the contribution of time and co-ordinating effort, by Royal Beamish, Press Liaison Officer of the Foreign Exchange Control Board.

"They showed us plenty," confessed one of the local beaverly lads, and their ideas have certainly paid us dividends."

That work went on all winter. But the Jaycees weren't satisfied. "We aren't striking far enough," they said. "We should get this story to every tourist lodge owner in Canada. What about our own national food dishes?"

So the search started to uncover foods native to Canada.

Southern fried chicken took a beating. So too did glazed sweet potatoes and Boston cream pie. In their stead came a host of recipes culled from old exercise books and written in spiders' faded handwriting.

Newfoundland sent a famous old chowder known to every inhabitant of Heart's Ease, Heart's Desire and Heart's Content. Yes, there were actual fishing villages on Newfoundland's broken coast.

The Maritimes came forth with treasured recipes for broiled lobster with no "thermidor" nonsense included. Nova Scotia produced the world's choicest apple recipe, deep-dish apple pie where the wedges, clear and transparent, rest tranquilly on a shallow sea of spiced, slightly thickened juice. To that with flaky pie crust, add clots of butter, yellow Jersey cream and you have the deep-dish apple pie which makes the Cornwallis Inn at Kentville famous.

Quebec? There has never been any dearth of local food in this province. But stressed were the maple syrup tart, the patoisé specials, the spiced country pork which in the windows leave the tourists breathless and drooling.

In Ontario the drive was for fresh fruits and vegetables, lots of them, served crisp and cool or tender and hot, oozing good yellow butter.

Out west, the home of prairie steaks and hard wheat flour, recipes tended to steaks and popovers, the one cooked a turn, the other light as life in springtime.

And over the mountains, of course the emphasis was on English food, Sally Lunn's gelatine-of-veal, steak and kidney pie, just as they're made in London.

Once the recipes were gathered, the work of co-ordinating things began.

"We'll do a series of ten broadcasts," the Jaycees said, "directed at our own people. We'll tell them what we're trying to do. We'll get every tourist lodge owner with us."

Coast to coast broadcasts are a lot of work, even if you have a well lined pocketbook.

The Jaycees hadn't. They were working on a shoe-string. They had to persuade everyone—radio stations, producers, announcers, commentators—to give their time, talents and energies for nothing.

But their approach was simple, sincere and direct.

"Look folks," they said, "this is for Canada. She needs every American dollar she can lay her hands on. Pitch in!"

It worked. Fifty radio stations contributed free time. Producers, commentators, script writers, announcers spent week ends and holidays writing, producing, recording. By the middle of May, 10 records, building up each province one by one, were ready for shipping, went on the air.

Recipes from old recipe books had been prepared by the chefs of the railways by food editors of magazines, made into a book. They were made available to every tourist lodge owner in Canada. Radio stations prefaced their offer to distribute them with the magic word "free." They have been sent out by thousands.

And the campaign has begun to pay off. Satisfied tourists, as they travel from place to place, remark on the coffee, the rolls, the fruit salads, the meats.

There are a dozen places in Canada already known to American travellers from long and happy association. Marshlands in Saskatchewan, N.B., St. Andrews by the Sea, N.B.; Chateaucer at St. Adèle, Quebec; the Golden Apple at Gananoque, Ont.; Poodle Dog Cafe in Victoria and Mary Millchamps in Toronto. All these tourist lodges and restaurants have already an established reputation.

But even they feel the new and favorable tide of American tourist opinion.

The Millchamps place in Toronto is a mecca for Yankee trade.

"But," says Mary Millchamps, "we're no longer unique. We're going to have to watch our step. We've heard very few kickers this year about the general run of the food. The American tourist is beginning to respect Canadian cuisine."

And for that miracle, give thanks and credit to the efforts of Canada's younger citizens, members of the Junior Chamber of Commerce.

RENEWED INTEREST

"Before I met my wife, I just couldn't take any interest in my work. But now I can't think of anything else. Why, I even dream about it."

"Really? Just what is your business?"

"Undertaking"

ROXY TWICE NIGHTLY 7 p.m. - 9 p.m. MATINEES Saturdays & Holidays 2 p.m. AIR CONDITIONED

LAST SHOWING TODAY "JOHN LOVES MARY" PLUS LATEST NEWS

FRIDAY and SATURDAY SEPTEMBER 9th and 10th

UNTAMED! The man who carved an empire from a savage wilderness!

RANDOLPH SCOTT
CANADIAN PACIFIC
it's Terrific!
 JANE WATT
 CINECOLOR

MONDAY and TUESDAY SEPTEMBER 12th and 13th

The STUNNER THAT GAVE YOU "THE NAKED CITY" NOW GIVES YOU...

CITY ACROSS THE RIVER

STEPHEN McNALLY
 STEPHEN McNALLY SEE ENGLAND - BARBARA WHITING and introducing "THE DUKES" A UNIVERSAL-INTERNATIONAL PICTURE

WEDNESDAY and THURSDAY SEPTEMBER 14th and 15th

JUST ABOUT THE MOST WONDERFUL LOVE STORY EVER FILMED!

SAMUEL GOLDWYN PRESENTS
Enchantment
 DAVID NIVEN - TERESA WRIGHT
 EVELYN KEYES - FARLEY GRANGER
 Screen Play by John Patrick - From the novel by Rumer Godden
 Directed by IRVING REIS - Released by RKO Radio-Pictures, Inc.

PLUS LATEST NEWS

If Worry Makes You Blue - Let Want Ads See You Thru

C.P.A. STARTS AUSTRALIAN SERVICE



The traditional Hawaiian "aloha" greets passengers at Honolulu on Canadian Pacific Air Lines' new Empress route to Australia. In lower picture above, the Empress of Sydney rests in front of the Aloha control tower at Honolulu Airport during 30-hour stop which gives passengers an opportunity for rest and sightseeing in beautiful Hawaii. The idea of C.P.A. Australian service is to travel by day and sleep by night on the 8,000-mile route, and upper picture above show how this is done. Upper left, Stewardesses Pamela Hougham of Sydney, Australia, and Helen McCracken of Vancouver, pause in their sight-seeing during overnight stop at Fiji to chat with a native at Nadi Airport. Centre left, some 20,000 feet above the broad Pacific, passengers enjoy full course meal, with W. J. Turnbull, Canada's Deputy Postmaster General, choosing a Hot Mignon, while Grant McConachie, president of C.P.A., Marshall A. F. N. Cowley, Director of Air Services, Department of Transport, Upper right, passengers on the first flight are entertained by R. R. E. Dulo, Acting Canadian Trade-Commissioner, Sydney, and Mrs. Dale. Shawn with Mr. and Mrs. Dale in this picture are Mr. McConachie (left) and Senator James Mackinnon (repeated), former Canadian Minister of Trade and Commerce.