

SPECIAL TRAIN SERVICE EASTER SUNDAY, APRIL 18

| | |
|---------------------------|-------------------------------|
| Lv. Southampton 6.00 p.m. | Lv. Palmerston 8.00 p.m. |
| Port Elgin 6.10 p.m. | Moorefield 8.13 p.m. |
| Turners 6.21 p.m. | Drayton 8.21 p.m. |
| Paisley 6.35 p.m. | Goldstone 8.28 p.m. |
| Pinkerton 6.45 p.m. | Alma 8.36 p.m. |
| Cargill 6.50 p.m. | Fergus 8.51 p.m. |
| Dunkeld 6.55 p.m. | Flora 8.57 p.m. |
| Walkerton 7.03 p.m. | Guelph 9.45 p.m. |
| Mildmay 7.15 p.m. | Stops West Toronto & Parkdale |
| Clifford 7.30 p.m. | Ar. Toronto 11.00 p.m. |
| Harriston 7.45 p.m. | |
| Ar. Palmerston 8.00 p.m. | |

t-4a sup

Tickets reading from stations between Warrton and Harriston and between Kincardine and Listowel will be honored on this train.

COMPLETE INFORMATION FROM AGENTS



GRAND UNION Carroll's LIMITED

New Low Regular Price
OUR OWN CATARAC DRY
GINGER ALE
2 LG. 25c
2 BTL. 25c

MONARCH NEWEST CAKE MIX
ANGEL FOOD
SPECIAL 57c PKG.

SPECIAL — LYNN VALLEY
PEACHES 2 15-OZ. TINS 27c

FANCY UNGRADED PEAS
Blue & Gold 2 10-OZ. TINS 29c 15-OZ. TIN 19c
Green Giant 2 10-OZ. TINS 29c 15-OZ. TIN 19c
Stokely's 2 10-OZ. TINS 29c, 2 15-OZ. TINS 37c

SPECIAL — PARAMOUNT FANCY SOCKEYE
SALMON 1/2 LB. 35c

POWDERED SKIMMED MILK
Mil-ko 1-LB. PKG. 35c 5-LB. PKG. \$1.65
— A Valuable Source of Vitamins and Minerals —
Non-Fattening — Economical — 1 Lb. Makes 4 Quarts

SPECIAL — LIBBY'S FANCY
TOMATO JUICE
2 20-OZ. TINS 23c 48-OZ. TIN 27c

SHIRRIFF'S DESSERTS
LUSH JELLIES or PUDDING POWDERS
SPECIAL 3 PKGS. 27c

SPECIAL — LYNN VALLEY GOLDEN CREAM
CORN 2 15-OZ. TINS 19c
WHILE OUR STOCK LASTS

BELMAR SOUP MIXES
Your Choice of 3 Chicken Varieties or Mushroom
Tomato Soup HEINZ 2 TINS 25c

SPECIAL — WESTON'S CREAMY COCOANUT
ICE WAFERS LB. 35c

FLORIDA ORANGES
Valencia Size 200 29c doz.

GOLDEN RIPE BANANAS 17c

HEAD LETTUCE Imported 17c

CAULIFLOWER Texas Large White Head 27c

CABBAGE Green and Firm from Florida 6c

SPINACH Queen Victoria Cello bags 2 for 27c

FROZEN ORANGE JUICE
OLD SOUTH 2 6-oz. Tins 25c

Grant of \$2,100 Made by Halton

Halton County has made a 1954 grant of \$2,100 to the Canadian National Institute for the Blind, it was announced today by T. D. Maxwell, county chairman of the Institute's Building Fund.

The \$3,150,000 Building Fund will finance a rehabilitation centre for the more than 2,000 blind persons in Halton, Ontario, Peel, Simcoe and York counties and the district of Muskoka.

There are 33 blind residents in Halton county who will be using the services of the new rehabilitation centre. The centre, to be the world's most efficient, will be built in North York township near Sunnyside hospital.

"Halton county's generous support of the Building Fund is concrete evidence that the people of the county recognize the need for improved general services for the blind," Mr. Maxwell said.

The county chairman added, "The \$2,100 grant will set a high standard of giving for the entire county and will act as inspiration to all voluntary workers."

Patience Plus Protection Proven 'Musts' in Mushroom Production

Mushrooms said the man who knows more about them than most people who eat them, may some day rival olives as table delicacies.

Bob Reed, who with his partner, Terry French, makes a living from mushrooms grown and sold at Glenspey Ma-troom farm half way between Milton and Acton, should know what he's talking about. As co-owner of one of those not-too-common industries, he's got ambitious hopes about the future of mushrooms. One of those hopes is to find a satisfactory formula to pickle mushrooms and so make space for them on the well-dressed relish platter.

"Pickling has been tried before today," he recounted "with vinegar." He added his own wife has experimented with mushroom pickling, but the right preservative agent hasn't been found that would put pickled mushrooms in popular demand.

Many Marketing Points
"The proper preservative will retain the full-bodied flavor of the mushroom and add a tart taste to set it off," he mused.

Whether Bob Reed and Terry French come up with a formula for pickled mushrooms or not, their produce just as it is won't wilt for lack of demand.

Soon to complete their first year as owners of the Glenspey mushroom farm, they have found eager buyers for the tasty fungi. Soup



MUSHROOMS NEARING MATURITY are shown in the foreground of this photo taken in one of the ten "houses" at Glenspey Mushroom farm. Co-owners of the farm, Bob Reed, left, and Terry French, here examine this section of a compost bed for growth progress. Above are hangings from the next bed immediately above. The beds, 14 per house, are built in two rows in tiers of seven.

manufacturers, food wholesalers, retailers and housewives, not to mention their husbands, have found the Glenspey mushrooms palatable morsels.

With marketing points in Hamilton, Niagara Falls, Toronto, North Bay, Kirkland Lake and London to mention a few, the 130,000 to 150,000 pounds of mushrooms Glenspey will produce this season will not be slow reaching tables across the country.

But before these, or any, mushrooms make good eating for the man wielding a knife and fork, a wealth of preparation and supervision has gone into their production.

A Little-Known Story
Bob Reed, a university graduate in mycology (the study of fungi), has no trouble telling the little-known story behind the growth of mushrooms.

Before mushroom spores are taken from containers, shipped in from laboratories in the United States, much work is put into the preparation of beds.

These beds, hardly the kind you'd sleep in, are compost heaps levelled to a depth of six inches. The compost horse manure with gypsum

and brewers' grain added, is trucked into the growing houses on portable tracks.

After the compost is levelled in the bed, to half-foot depth, it is allowed to sit seven days. Steam is pumped into the houses to prod the fermenting heating action of the bacteria. Soon the compost generates its own heat by diffusion and a temperature of 130 to 140 degrees is reached.

Glenspey has 10 growing houses, with 14 beds in each house.

Like Cotton Balls
After the maximum heat has been generated, the beds start to cool slightly. Now the mycelium or spawn from the germinated mushroom spores is broadcast over the beds. There are millions of spores in a handful of mushroom spawn, looking like a cotton ball.

For the growth to start, house temperatures are kept at 74 degrees with a high humidity. The houses are in semi or total darkness as they shelter their embryonic numberless children.

In about three weeks the spawn has impregnated the compost and started to germinate. A one-inch layer of sandy loam is spread over the compost, like a blanket over a mattress.

Although this soil contains no nutrients essential to the mushroom's growth, it is necessary to stimulate the growth from dusty, white "pinhead" stage into the larger, meaty form. Lime has been added to this soil cover to make it a strongly alkaline composition.

Assume Umbrella Shape
Now the beds are lightly watered and the temperature reduced to 58 to 60 degrees. Water and ventilation must be maintained to keep the carbon dioxide content of the air down to one per cent.

The mushrooms are taking on their umbrella shape and ten to 12 weeks after preparation started on their life-giving beds, they are eventually ready to pick and pack off to market.

Care and growing methods of mushrooms have come a long way since controlled production started in the last century in the underground caverns of Paris. As Bob Reed concluded his outline of mush-

room production, he emphasized that today the stress is on sanitation and prevention of diseases which can attack the mushrooms.

"After each crop the houses are steam cleaned thoroughly," he remarked. "The beds are cleaned out and the compost discarded." He explained, however, that the compost is valuable as a fertilizer for lawns and plants and is sold for this purpose.

An Art of Its Own
From July to until September production is curtailed. During the growing season as many as three crops may be produced, growing in rotation over the 10 houses. Bob Reed and Terry French employ 10 to 12 men during the season. The staff is reduced to about six in the summer.

The Glenspey Mushroom farm was built in 1916 by J. T. Frame. In 1948 Mr. Frame employed Bob Reed as manager. When he purchased the business last year, Bob invited his college classmate, Terry French, to come from his native England and enter the firm as a partner.

Terry French also owns the Craiglea rest home near Milton.

As owners of one of the area's few mushroom farms, the two men have an enthusiastic regard for their work and the demanding efforts required to produce mushrooms in the quality and quantity Canadian markets seek. For mushroom production, as well as being a business, is its own particular art.

"Old" at 40, 50, 60? Be Wise! Revitalize

MEN! You're crazy if you let age get you down when only 40, 50 or 60. There's such a quick, easy way to get new pep and energy. Try **Older Tonic Tablets** today. They weaken, lose of energy, nervous, tired, rundown feeling due to lack of essential vitamins you may call "getting old." Revitalize, energize, invigorate, stimulate. Make boys feel years younger. "Get acquainted" size only 60¢. At all drug stores.

Easter SPECIALS

Gift Suggestions for Ladies
LADIES' NYLONS - WELDREST - CORTICELLI
FULL FASHIONED
45 gauge - 51 gauge - 60 gauge - 66 gauge
1.35 to 1.85

- Special - -**
- 51 GAUGE NYLONS - sizes 9 to 11 98c
 - LADIES SLIPS, lace trimmed - crepe and nylon 2.98 to 3.98
 - HALF SLIPS - lace trimmed 98c to 2.98
 - LADIES' PANTIES - rayon and nylon 39c to 98c
 - APRONS - Prints by Blindcraft 98c to 1.89
 - LADIES' BLOUSES - Broadcloth - linen - silk - sizes 12 to 20 2.98
 - LADIES' HANDKERCHIEFS - Fancy embroidered 25c to 1.00
 - GOTHIC AND WHIRLPOOL BRASSIERES - all new styles in cotton - satin - nylon 1.00 to 2.95
 - ALSO NIGHTGOWNS, PYJAMAS, GIRDLES, HOUSE DRESSES, PURSES, GLOVES, KERCHIEFS
 - GIRLS' BLOUSES - cotton and nylon - sizes 2 to 14 years 79c to 1.98
 - GIRLS' DENIM SKIRTS - sizes 8 to 14 2.69

10% OFF OPPORTUNITY SALE OF MEN'S WEAR 10% OFF
We have complete new lines, latest styles and patterns of men's dress and sport shirts - pyjamas - underwear - ties and bow ties - famous makes Tookes and Turnbills, etc. Here is a real opportunity to save on top quality merchandise. Until Easter we will allow you 10% Discount on all this new merchandise. Other lines available at even greater savings.

HINTON'S DEPT. STORE

Income Tax Returns COMPLETED
PERSONAL - BUSINESS
A. J. BISHOP
65 Main St. Georgetown
Triangle 7-3351
Office Open
Mon. & Fri. 9 a.m. to 9.30 p.m.
Tues. Wed., Thurs. 9 a.m. to 5 p.m.

See and Ride
CANADA'S FIRST SUBWAY

Product of Men and Materials of all Provinces of Canada

TORONTO ROUND TRIP \$2.20

HAROLD WILES, Agent
PHONE 207

Pollock and Campbell
Manufacturers of HIGH GRADE MEMORIALS MEMORIAL ENGRAVING
62 Water St., North GALT
TELEPHONE 2948

CECIL A. CARR
OPTOMETRIST
GUELPH
8 Douglas St.
Tel. 1091

MAYFAIR RESTAURANT
DINNERS - LIGHT LUNCHEONS
FISH AND CHIPS A SPECIALTY
OPEN 24 HOURS DAILY
- Phone 44 -
We Deliver

EVERTON
Post Office Closed After Col.'s Death
Intended for last weeks
On the death of Col. William Head the post office was closed and the village is receiving mail by Rural Route 4, Rockwood.
Sunday visitors with Mr. and Mrs. John Alton and Miss Jennie Towell were Mr. and Mrs. Albert Patton, Ian, Mr. and Mrs. Robert Allen, Diane and Kenny, Guelph.
Mr. and Mrs. Nelson Duckett and Norman spent the week-end at Richmond Hill at the home of the former's mother.
Mr. and Mrs. Harold Wright and family, Guelph, called on several in the village on Sunday.
Sunday visitors with Mr. and Mrs. Wesley Lallie and family were Mr. and Mrs. Sandy McDonald and Gail, Georgetown, and Mr. and Mrs. Ken Smith and family, Guelph.
Mr. and Mrs. Harvey Jestin and Bobby visited Sunday evening with Mr. and Mrs. Duncan Kingsbury and Catherine, Brudenell.
Mrs. Cassonovich moved to Hornby on Saturday.
Congratulations to Mr. and Mrs. Earl Barber on the arrival of a daughter at Guelph General Hospital Friday, March 26.
Misses Edith and Mary Robertson and two friends of Cleveland visited over the weekend with Mr. and Mrs. William F. Robertson.
Last Friday evening Rev. Andrew Page of Littlefield Methodist, presented a most evangelistic film on Japan in the Deserpe church. A fair lot of people saw these pictures.
Did you know that the small area that is the United Kingdom produced in 1953 nearly 50 per cent more meat than Canada?