

AUCTION SALE

OF HOUSEHOLD FURNITURE, ETC.

The undersigned have received instructions from CHARLES LEWINGTON To sell by public auction at his residence, Main Street E., Milton, on

SATURDAY, APRIL 17th

At 2 o'clock, the following: Crosley cabinet radio; radio lamp; 3 end tables; 2 Lazyboy chairs; oak dining room suite including extension table, 6 chairs and buffet; 4 rockers; 2 large mirrors; fret-work mirror; number of fret-work picture frames; large chest of drawers; small chest of drawers; 2 ferneries; 4 sets of venetian blinds; square coal heater; range and oven; ice box; electric

washing machine; tubs and stand; steel bed, spring and mattress; odd small tables; roll-a-way bed, spring and mattress; lawn chairs and table; portable wardrobe; linoleum and stair pads; toilet set; medicine cabinet; electric table lamps; books; 2 bird cages; large bird cage; set of lawn bowls; kitchen table; garden tools; some carpenter tools; 3 lawn mowers; garden hose; 3 step ladders; bench, saw and frame; wheelbarrow; steel bars; copper boiler; electric iron; electric toaster; 2 garbage cans; 3 hand saws; 2 dinner sets; fancy dishes and vases; carving set; some silverware; sheets; blankets; table covers; linens; pillows; mops; pots; pans, cooking utensils; other numerous small articles.

TERMS: Cash settlement with clerk day of sale.

No reserve. Home sold. HINDLEY AND ELLIOTT, Auctioneers.



THE BOARD OF DIRECTORS and Management of the Canadian National Exhibition announce the appointment of J. N. Perdue as the new manager of the C.N.E.'s Agricultural and Live Stock Department. "Jack" as Mr. Perdue is familiarly known to Exhibition exhibitors and patrons, was born in Clifford, Ont., but moved at an early age to Wingham, Ont. He joined the Exhibition as a junior clerk in 1932. Through his father, the late A. M. Perdue, veterinary surgeon, Jack had an early introduction to live stock and agricultural matters and soon graduated into that department of the C.N.E.'s activities. Sam Foster, former manager of the department for the past 23 years, has reached the age of retirement, but the C.N.E. Directors have decided to retain his services in an advisory capacity.

LETTER TO THE EDITOR

Spanish Hobbyist Writes Free Press

Villada, Vallencia, Espana, March 4th, 1954. To the Editor "Free Press", Acton, Ontario, Canada. Dear Sir,

Please, forgive me for writing to you without having the pleasure of your acquaintance. My object in writing is as follows: I've a large collection of papers and periodicals from all over the world, but as I've none copy of the "Free Press"

from Acton, Ontario, I'd be much obliged if you'd kindly send me one copy of your newspaper.

Enclosed you'll find some stamps. This is all I'm able to send you into this letter but I hope however that they may be of some interest to you and I'd be very pleased if you'd accept them.

I apologize once more for writing this letter and I'll be most grateful if you can oblige me in this request. I remain, Yours faithfully, J. L. Daz-Canaja

Last year Canadians sent or received 1,934,433 cablegrams.

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EGGS for EASTER GRADE "A" LARGE 47c DOZ. CTN.

CANDY FOR EASTER Assorted Birds Eggs LB. 39c Easter Jelly Eggs LB. 37c Easter Gum Drops LB. 29c

HOT CROSS BUNS Christie's PKG. OF 6 27c FRUIT CAKE MIX Aylmer PKG. 63c CATARAC DRY GINGER ALE 2 LG. Btl. 25c

SPECIAL - STOKELY'S FANCY PEAS 2 15-OZ. TINS 35c

HAVE 10c ON LIPTON'S TEA BAGS SPECIAL OFFER 60-BAG PKG. 56c HAVE 10c ON LIPTON'S TOMATO-VEGETABLE SOUP MIX SPECIAL OFFER 2 PKGS. 15c

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SPECIAL - DOLE CALIFORNIA FRUIT Cocktail 20-OZ. TIN 35c

FREE 4-oz. Jar With Each Purchase HELLMANN'S BLUE RIBBON Mayonnaise 16-OZ. JAR 57c White Vinegar HEINZ 33-OZ. BTL. 25c

SPECIAL - FLORIDA Orange Juice 48-OZ. TIN 29c

RAINBOW SERVIETTES 2 PKGS. 29c PABLUM 8-OZ. PKG. 21c, 16-OZ. PKG. 39c

SPECIAL - GUDNEY FANCY TIPS ASPARAGUS 12-OZ. TIN 35c

These are the labels you'll need for Wisconsinans - E. D. SMITH'S PURE Jam STRAWBERRY 10-OZ. JAR 35c JAMBOREE 12-OZ. 29c

BANANAS GOLDEN RIPE EXTRA SPECIAL 2 lbs. 25c

CUBAN PINEAPPLE 12s each 29c

FLORIDA TOMATOES No. 1 cello tube 19c

FRESH CORN Florida Fancy Quality 5 for 35c

FLORIDA CELERY Size 36 2 for 25c

ASPARAGUS LARGE SPEARS from CALIFORNIA 23c lb.



Hello Homemakers! To some cooking is an adventure. There are not many two-size recipes available and the waste of left-overs is often expensive.

For the bride, or the career girl cooking for a roommate, there are great days ahead. Once a schedule of meal plans has been tried and proven they can add original touches, inexpensive additions, but do start off with plain, wholesome fare.

One magic-type meal is the oven dinner which should consist of dishes that require the same temperature and about the same baking time. A simple oven meal may be Individual Meat Loaves, Potato and Carrot Casserole, Hot Rolls, Apple Crisp and Tea. To synchronize your work, preheat the oven, then mix the meat loaf and place in the oven. Peel the potatoes and carrots and while this casserole cooks, prepare the Apple Crisp. Slide each dish into oven Ten minutes before the end of baking period heat the baker's rolls in a paper bag.

Two Meat Loaves 1 lb. minced beef 1 cup fine crumbs 1 egg, beaten 1 cup tomato juice 2 tbsps. minced onion Salt and pepper

Combine all ingredients and pack into 2 medium enameled cups. Bake in oven of 350 degs. for about 45 mins. Serve 2.

Mock Drumsticks: May shape above mix into 4 drumsticks. Roll in bread crumbs, brown in a skillet and cook 20 mins. Insert a skewer in each.

Potatoes and Carrots 2 potatoes 3 carrots 2 tbsps flour 1 tbsps butter 1 tsp onion 1 cup milk

Peel and slice potatoes and carrots. Cook in a little water for 10 mins. Drain and place in casserole. Sprinkle with flour, bits of butter, minced onion and salt. Add milk. Cover and bake on top shelf of oven at 350 degs for 30 mins.

Apple Crisp 2 apples 1 tsp lemon juice 2 tbsps flour 1 cup oatmeal 3 tbsps white sugar 1 tsp cinnamon 2 tbsps butter

Slice peeled apples and place in casserole. Sprinkle with lemon juice. Combine dry ingredients and rub in the hard butter. Top the apples with mix. Bake in oven of 350 degs. for 45 mins. Serve two, topped with cream.

TAKE A TIP 1 When time is a premium the supper menu may be liver and bacon, stewed tomatoes, hot lima beans, canned fruit and cookies. 2 A spiced dinner for two, tomato juice, chili con carne, chef's salad, apple strudel and black coffee. 3 A fancy dinner for two, broiled chicken, green beans, french fried potatoes, pineapple salad, lemon fat's and tea. 4 A candlelight meal for two: beef outades, minted peas, scalloped potatoes, turnovers and coffee.

THE QUESTION BOX Miss J. K. asks: Do you know of a recipe for baked chicken covered with a cornmeal batter?

Answer:

Chicken Turnabout 1/2 cup cornmeal 1/2 cup milk 1 1/2 cups boiling water 1 tsp salt 1 can chicken 1/2 can celery soup

Mix cornmeal and milk and stir into boiling salted water. Cook on electric element turned low for five minutes. Meantime place chicken and condensed celery soup in casserole. Pour corn mix on top. Bake at 425 degs for 20 to 25 mins. Makes 2 servings. Serve upside down with pimiento pieces.

Miss B. R. asks: Do you know of a frozen fruit and cheese salad quantities for two servings?

Answer: Fruited Cheese Combine the juice from a 6 oz. can of fruit cocktail with a small package of plain cream cheese, until smooth. Stir in the fruit and a tsp. of French dressing. Place in a refrigerator ice cube tray and freeze. Serve on lettuce to accompany Chili Con Carne, etc.

Miss S. H. asks: Why does one pan of drop cookies spread in the pan while another pan of the same mix does not?

Answer: If the same mixture was being baked one pan after another, the temperature may have been too high. Use a temperature of 375 degs. Otherwise the fat melts too fast causing cookies to flatten out. Then too, remove excess grease from cookie sheet for second batch the pan should not be greased.

Tips on Touring

By Carol Lane

Women's Travel Authority

Many a traveller has had a perfectly pleasurable trip ruined because he could not find an equally perfect place to stay.

Getting the best break on reservations is the result of forethought, not luck. The resort or hotel clerk is no mind reader. He can't guess the type of room you desire, whether it's not your want single or double beds, or are superstitious about the 13th floor.

Describe your wishes and add the price you want to pay, the number in your party, the day and hour of your arrival and the approximate length of your stay.

Never count on a reservation unless you have a confirmation. If you send a deposit along with your request, you'll eliminate such unhappy experiences as having your reservation "lost" or forfeited if you were delayed on route.

Resort reservations should be made at least six weeks in advance, particularly if you have selected a popular spot. Hotels in convention cities often require a month's notice.

Incidentally, the person who makes numerous reservations in the same locality soon finds himself out in the cold. His name may be beloved in his home town but it will soon lose its appeal with innkeepers.



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AIR CONDITIONING UNITS FOR OIL FIRING By purchasing a new Clare Brothers Hecla Furnace between now and July 31st, you may win a famous Clare Brothers Jewel 30" Range for nothing! See us today. Buy the Clare Bros. Furnace most suited to your needs. Then you have until December 31, 1954, to write Clare Brothers Limited, Preston, Ont., and tell them what you like best about your Clare Brothers Furnace. If your letter is the best received you will win a new Clare Brothers 30" Range... gas or electric absolutely free.

THIS IS AN UNUSUAL CONTEST BECAUSE:

1. There is a separate prize for every province in Canada. 2. You compete only with those people who have bought a Clare Brothers Hecla Furnace between now and July 31st, in your Province! So if you do need a new furnace, be sure to see us... because with your purchase you may win a new range absolutely free!

Root HARDWARE PHONE 16 COLLECT ROCKWOOD

This man makes paper...



His name might be Green. He is a link in the human chain of hands and brains that magically hew and shape a rough, raw log into the thousands of products we use every day.

Canada grows strong through the efforts of men like him. And it is for these men that the modern consumer finance industry exists. For as Green helps build Canada through the job he does and the family he raises, often he too needs help—money help to face emergencies or to capitalize an opportunity.

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Written Specially for the Acton Free Press by Gwendoline F. Clarke

Spring is fervently peeping around the corner. Old Sol has raised his thermostat, crows are flying noisily across the fields; robins are tentatively twittering from tree-tops and swamp frogs are singing.

In the garden snowdrops are blooming; daffodil buds are swelling; spiked-shaped tulip leaves are appearing; tender buds of flowering shrubs are taking on form and color and the first ruby-red rhubarb leaves are beginning to uncurl.

In the house, every room from attic to cellar is becoming less attractive. Bright sunlight flooding the rooms reveals the need for spring housecleaning. Painted surfaces have a dingy look; papered walls you hoped might do another year show dark, unsightly streaks along the seams.

In the field wheat is taking on a greenish hue and looking very promising. Clover? It is too early yet to predict how well cover has survived the winter. Well-drained fields are devoid of surface water and in low lying fields swampy patches are less in evidence.

In the stables spring calves have begun to arrive. Cows and heifers let out for exercise, sniff the air exploratively, the smell of early new growth is in their nostrils. They stand pensively looking over fences and gates, gambol around the yard at intervals and then return unwillingly to dry hay and dairy concentrates. Dogs and cats roam the fields in search of unwary mice and rabbits. Sparrows keep up an incessant twittering in and around the buildings.

And among all the response of nature to the call of spring, there sits one inanimate contraption—the farm tractor! Insensitive to the God-given miracle of new life, it sits there—not a tremor of expectancy can be detected, coming from its great mechanical body.

The throbs of its heart is stilled, its human and its fascinating. Great rubber tires act as insulators between the living earth and the steel of its body structure. And yet its mechanical monster, its vital life inside a mass of gears and wire, its blood and nerves gas and electronics; its breath foul, its voice noisy, drowning out the song of birds, frogs and humanity. This is this THING, as temperamental as the devil himself, this thing has more attraction for most young boys on a farm than all the horses, livestock and poultry put together. Some boys, not previously too fond of farming, have settled down quite happily once Dad has been persuaded to buy a tractor. Others, once the novelty has worn off, have found a tractor not quite the answer to a foot-loose disposition.

Have often wondered about tractors. Is there a special affinity between young boys and "old boys" too for that matter, and man-made power machines? There can surely be little sympathetic relationship between tractor and the good earth as compared with horses. In early spring, horses fear to tread. Tractors must bide their time until sun and wind have conditioned the land to hold their weight. Horses can work in a field leaving the wet spots until the last, their hooves indenting the land but not to the extent of heavy rubber tractor tires. We know all this, yet in our stable, there are no friendly horses to whinny their welcome at our approach. Instead in our drive-shed, there is a tractor, or just as I have described, cold, inanimate and insensitive to the miracle of spring.

Another sign of spring is the number of annual organization meetings, past present and still to come. Being a member of one or more of them, I've seen some of them reluctant and uncertain, a few with shaking knees taking the chair for the first time. Here and there members stand up against the problem of filling an office that nobody wants and I mean nobody. For a moment or two, these men work, but few appear to be really interested. They appear to be only because good workers say all the good things of a good officer, to a greater or lesser degree. This is the saddest part of the picture, but it is not the only one. It is only the beginning of the trouble. The men who develop given the opportunity and the interest in their organization, as a general rule, do it up to the hilt for members to enjoy and promote the installation of young members to office and "kick back" them, with their own years of experience, but without a cent of pay. New blood is necessary to keep pace with the times. And for inspiration and guidance in W.I. work there is no better lead than our own splendid little magazine, "Home and Country."

GRANDFATHER'S CLOCK

A man in Oklahoma it was discovered the other day ticks like a clock and until he was nine years old thought that everyone else did. A school chum was the first to hear the clock tick coming from Jack's head when he was wrestling with him one day. Since then more than 200 doctors have listened to it but none has managed to explain why it happens.