THE GEORGETOWN HERALD

Seventieth Year of Publication | The Georgetown Herald, Wednesday Evening, October 28th, 1936 | $1.50 per Annum in Advance; $2.00 to U.S.A.

The Georgetown Herald

J. M. MOORE
Publisher and Proprietor

Member of the Canadian Weekly Newspaper Association

C.N.R. Time Table

Effective Sept. 27th, 1936
(Standard Time)

Going East	
Passenger	7.15 a.m.
Passenger and Mail	10.20 a.m.
Passenger and Mail	6.33 p.m.
Passengers for Toronto	10.07 p.m.
Passengers, Sundays only	7.31 p.m.
Going West	
Passenger and Mail	8.40 a.m.
Passenger	2.08 p.m.
Passenger and Mail	6.58 p.m.
Passenger, Sunday	11.13 p.m.
Daily Passenger (except Sunday)	12.35 a.m.
Going North	
Mail and Passenger	8.45 a.m.
Going South	
Mail and Passenger	6.52 p.m.

TRAVEL BY BUS
New Schedule

EFFECTIVE SEPT. 27th, 1936
LEAVE GEORGETOWN DAILY

West	East
9.25 a.m.	7.15 a.m.
*11.25 a.m.	9.25 a.m.
1.55 p.m.	1.00 p.m.
† 3.55 p.m.	4.45 p.m.
4.55 p.m.	7.00 p.m.
8.55 p.m.	9.15 p.m.
10.55 p.m.	
a12.50 a.m.	

(*) Daily except Saturday.
(†) Saturday ONLY.
(a) Saturdays, Sundays and Holidays ONLY.

EASTERN STANDARD TIME

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BIRDS AND MEN

Sometimes I wonder; do the robins fail?
Are they beset with passions as is man?
Are some of them too selfish or too frail
To serve the purpose of the Master's plan?

Have birds, a self-made standard of success
By which they measure triumph and defeat?
Have they an artificial happiness,
Or is their joy in living all complete?

Have they a pride in wealth? A word and beat
That track their bodies and their faith destroys?
Does any robin boast a richer nest
Than that his every fellow here enjoys?

I've watched them hop my garden plot about
And never through the summers have I seen
Pale, haggard robins, worn and sick with doubt,
Or robins tired, discouraged or unclean.

I think sometimes to put it into words,
As spring brings back its choisters again,
Birds make a better job of being birds
Than we frail humans make of being men.

—Edgar A. Guest.

1937 MOTOR PERMITS TO BE AVAILABLE ON NOVEMBER 1

Registration Plates Commemorate Coronation Year—No Special Numbers for 1937

Toronto, October 28th, 1936—Hon. T. B. McQuesten, Minister of Highways, announced today that 1937 Motor Vehicle Permits and Operators' Licenses will go on sale throughout the Province on November 2nd.

The Highways Department is making 1937 Permits available at this time so that purchasers of new 1937 cars and trucks will not be obliged to pay for 1936 registration, and so that the increasingly large number of autumn purchasers of used cars and trucks will not have to pay the usual transfer fee with only two months of the year remaining.

The advance sale of 1937 Permits is also designed to alleviate the usual last minute rush when 1936 Permits expire at the end of the year. Motorists who wish to avoid waiting in line will be able to do so by procuring their new permits in November.

The 1937 automobile registration plates commemorate Coronation Year both in colour and design. The figures are white on a red background with a white crown on each side at the top. The numbering arrangement has been changed from last year. There will be no letter prefixes. The series letter will come in the second, third or fourth position between the numerals and each plate will have only one series letter.

In announcing the advance sale of 1937 Permits Mr. McQuestion stated that the Department will be unable to consider requests for special arrangements of numbers or special series letters. This has occasioned considerable extra work in the past and the Minister hopes, by its discontinuance, to save the expense this extra work involved and at the same time increase the efficiency of the service given to all motorists.

One hundred issuing offices throughout the Province will be ready to supply the new permits and registration plates on November 2nd. As formerly, those living in districts remote from issuing offices can procure their permits and licenses by mail, direct from the Department of Highways, Motor Vehicles Branch, Queen's Park, Toronto.

Store Vegetables in Home Cellar

The storage of root vegetables for home use during the winter months present little difficulty. Beets, carrots, cabbage, celery, parsnips, potatoes, and rutabagas, more commonly known as swede turnips, can be stored easily in any frost proof, moist, dark but properly ventilated cellar. The most suitable temperature for storage is 33 degrees Fahrenheit. In all cases, states T. F. Ritchie, Chief Assistant Horticulturist, Central Experimental Farm, Dominion Department of Agriculture, the vegetables chosen for storage should be well-grown, free from insect injuries and other blemishes, and should be of medium size. Medium-sized vegetables, fully grown, have much better quality than the larger, over-grown products.

A good storage place can be cheaply constructed in the corner of a dwelling-house cellar, using either lumber or insulation board. A row of studdings erected with sheathing on the outer and inner sides will prevent the extreme rise in temperature caused by the furnace. The door of the storage compartment should be constructed to correspond with the walls and have two sliding panels, one at the top and the other at the bottom as a means of regulating the temperature during very cold weather. It is better if the window on the outside wall of the cellar can be used as a ventilator.

If the cellar floor is concrete, a three-inch layer of sandy loam soil should be spread on the part enclosed in the vegetable storage compartment. This will enable the humidity of the compartment to be kept High, and by applying water to this layer of soil at intervals the air can be kept moist and prevent the stored vegetables from withering. This soil will also be useful for the storage of the cabbage and the celery plants which should be stored in an upright position with the roots attached, the cabbage with the heads touching and the celery placed as closely together in rows, but with a space of eight inches between the rows.

Slatted bins made of lumber, one inch thick by three inches wide, for ends, sides, and floors will allow aeration and prevent loss through heating. The root crops and potatoes can be stored in these, and when the cabbages and the celery are taken from the garden for storage, the loose soil attached to the roots should be carefully removed and the rough leaves stripped off.

THE ELEPHANT SWITCHMAN

In India there is a very large lumber company that has diminutive locomotives to pull trains of logs along its narrow-guage railway to its mills. The logs are brought in from three different directions and the three lines converge into the main line. At the point of convergence there is a switch directing the wheels of the train on to the main line. An elephant is employed at this switch as the switchman.

His work is so reliable that he requires no direction from man. Each of the different lines converging into the main line is designated by a disc of a different color from the others, but of the same size. One is white, one is black, and one is red. The switch has three positions, and these positions are designated by discs of corresponding colors.

When the elephant sees the locomotive coming down the main line, he throws the switch to correspond with the disc on the engine and the train travels over the track intended for it. According to eye-witnesses, the elephant is so delighted when the train passes him that he often throws up his trunk and makes a tremendous noise as if for sheer joy of accomplishment.

Reasonable

Two Negroes were boasting about the merits and qualifications of their respective motor cars, both typical worn, shabby, old wrecks.

One of them said: "Dey's jus' one reason why ah can't turn dis heah cab o' mine two hundred miles a houah."

"An' wut's dat reason?" asked the other.

"De distance is too long fo' de shatness of de time," said the first.

Hubby (calling upstairs): "Please hurry down, Mary, and meet an old college chum of mine."

Bride: "I can't, Tom. I'm just out of my bath."

Hubby: "Oh, well, just slip on something and come down."

Mary slipped on the top step and came down.

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Buy another to chamey corn pads and risky razors. A new liquid called KORN-KING made pain in 48 seconds. Drive up hobbled barest or callus. Contains pure castor oil, camphor and iodine. Absolutely safe. Winner of Good Housekeeping Seal. Buy differing to purchase. 35c bottle saves untold misery. Druggist refunds money if KORN-KING fails to remove any corn or callus.
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Phone 76 — Georgetown

THE FARM AND HALLOWE'EN—ORIGIN AND LEGENDS

No farm! no Hallowe'en festivities. That is the position, although little thought may be given that the festivities of Hallowe'en and the farm, as the producer of the fruits of the earth, are inseparable. Certainly, the apple and the pumpkin, two farm products, are popularly associated with Hallowe'en, but the farm is also the supplybase of all the necessary essentials of the feast. Even the humble cabbage, apart from its culinary purposes, has a peculiar significance at Hallowe'en, for do not some maidens sally forth in the darkness of the night to the cabbage patch to pick a stem, in order to divine the characteristics of their future husbands. If the stem be tall, or short, or crooked, so shall their future husband be?

The pumpkin, as a Jack-o-lantern in the hands of a fortesome lad is the improved Canadian edition of the humble swede turnip in Europe, and to many a youth in Canada the pumpkin is the symbol of Hallowe'en par excellence, either for food or frolic; but after all the apple is more closely associated with the feast than any other fruit or vegetable. There is a special reason for this. In pagan times, at the festival of Pomona, the goddess of fruit trees, nuts and fruits, particularly apples (poma) played an important part and originated the custom of roasting nuts, apple ducking, and the distribution of apples as gifts at this festive time. The Canadian boys who go from house to house asking for Hallowe'en apples are doing exactly what little boys in other countries did three thousand years ago.

When Adam was appointed to dress the garden of Eden and to keep it (Genesis II, 15), the apple was fated to be of overwhelming significance to the whole human race. In this connection, the legend of the Apples of Paradise figured in the lore of ancient Egypt some 5,000 years ago. These apples were said to show in their lopsided shape the outline where Eve had taken a generous bite. In this Egyptian lore, there was mention of other apples, the apples of Istkahar, all sweetness on one side and bitterness on the other. In modern times, in the production of various kinds of apples, Canadian scientists have been and are in the forefront of world research.

In the Christian church, Hallowe'en or All Hallows Eve is the name given to the evening of the 31st of October as the vigil of Hallowmass, or All Saints Day. Before the Christian era, however, the eve of the 31st of October was the occation of harvest and other ceremonies in various countries. The festivities which gradually gathered round the Christian Hallowe'en originated for the most part in countries under the sway of the Druid religion, notably Britain, plus a few indoor celebrations borrowed from the pagan Roman festival, to the goddess of fruit.

The two chief characteristics of ancient Hallowe'en were the lighting of bonfires and the belief that Hallowe'en was the only night of the year in which ghosts, warlocks, witches, imps of the earth and air, and evil spirits were permitted to wander on earth. On the 1st of November the Druids held their great fall festival and lighted fires to the sun-god in thanksgiving for harvest. It was a firm belief in the religion of the Druids that on the eve of this festival, Samain, lord of death, called together the wicked souls that had been condemned within the past twelve months to inhabit the bodies of animals. With regard to this belief it is interesting to note that in parts of Ireland, the 31st of October was, and even still is, known as Oidhche Shamhna, the vigil of Samain. In Scotland, bonfires, otherwise known as baal-fires, still are part of Hallowe'en celebrations, a relic of the worship of Baal. Some cynics declare that the evil spirits of old Druidical times still exist in the shape of thoughtless youths who overstep the mark of pure fun at Hallowe'en and cause injury to persons and damage to property.

While the apple still holds its premier position in Hallowe'en festivities, particularly in Canada, pumpkin pie is also held in high esteem. At the same time there are other pumpkin delicacies, for example, candied pumpkin, in the making of which at Hallowe'en time the following recipe may be found useful:—

Peel pumpkin. Remove seeds and cut in pieces one inch square. Weigh and add an equal weight of sugar. Let stand over night. Drain. To each cup of syrup, allow one teaspoon of vinegar and a small piece of root ginger. Cook until the mixture coats upon the spoon. Add pumpkin and boil until the pumpkin has absorbed almost all the syrup. Drain thoroughly, then spread on plates to dry. When dry, roll in sugar, and pack between layers of waxed paper.

Baked Canadian apples, hot or cold, are always welcome at Hallowe'en parties. Here is a recipe:—

Wipe, core, and score sour Canadian apples. Place them in an agate baking dish and fill centre of apples with sugar and 1 teaspoon lemon juice or sugar and cinnamon, using 1 teaspoon cinnamon to 1 cup sugar. Allow ½ cup water for 6 apples and pour it around them, not over them. Bake until the apples are soft, from 30 to 45 minutes, basting every 10 minutes. Place apples in a dish and pour the juice over them. When cold they may be served with or without plain or whipped cream.

ALWAYS BE PROUD TO WEAR A POPPY FOR REMEMBRANCE

The symbolism of the poppy, the sorrowful appropriateness of its blood-red bloom, takes on a deeper significance with each succeeding year. Canada has adopted the poppy as a symbol because of the 60,000 graves in France and Belgium in which lie the dead of the preceding generation, because of the 170,000 Canadians to whom the conflict brought disablement of one kind or another. On Poppy Day this Dominion pauses in its normal activities to recall the sacrifices of its young men, to pay tribute to their heroism and the uncomplaining fortitude with which they bore their sufferings. At the same time, Canada strives to liquidate an obligation to those disabled men employed in the veteraft workshops of the country, whose only means of livelihood is the making of these simple emblems.

HOW TAXES ARE PAID

A package of cigarettes costs the Canadian consumer 20 cents. But according to The Financial Post, less than one-fourth of that 20 cents goes to the manufacturer, while nearly half of it is taken by the Dominion government for excise stamp, duty on leaf, and sales tax.

And this is merely one case of hidden taxes. Every shirt, every suit of clothes and practically all other articles of everyday use bought in Canada are subject to similar levies for the purpose of filling the Federal treasury at Ottawa. If all Dominion taxes were levied in the same way as are those imposed by a municipality there would soon be an outcry that would force Parliament to turn its activities to devising means of saving rather than spending.

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Payment of 1936 Taxes

TOWN OF GEORGETOWN

The Second Instalment of Taxes are due and payable at the

Municipal Office

— on —

Wednesday, Thursday & Friday November 4th, 5th and 6th

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W. G. MARSHALL, Collector.

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THE BIG NOISE

I live on a busy city street
Where north meets south in endless beat.
Pedestrians rush to and fro
And surface cars forever go.
Rumbling trucks and heavy drays
Taxis whizzing speed both ways,
Hucksters shout and sirens blow,
Hand-organs grind out fast then slow,
Children play with squealing toys,
I never hear it—I mean the noise.

To offset the outside din
Pandemonium reigns within
There's the baby grand piano
Agitated by a high soprano,
Victrola chanting "All Alone"
Conversation on the telephone
Jazz from a Superheterodyne
The poodle dog sets up a whine,
Electric bells, all household joys,
I never hear it—I mean the noise.

But, guess what happened the other night
I'm all in yet from such a fright.
A mouse ran out to take a peep
And awakened me out of a deep sound sleep!

—Florence Gould.

FISH SALADS IDEAL FOR VARYING MEALS

Salads made from Canada's fine fish foods are right at the head of the salad class. They're so light and easily digested and, at the same time, so rich in nourishment and health building vitamins and mineral salts that they make an ideal food. They offer many opportunities for varying the family menu.

Of course, many combinations come to mind for fish salads. Left-over fish from another meal, any kind of fish, may be used and various dressings. Or canned salmon or lobster or any other kind of Canadian canned fish. Or some housewives may like to use pickled fish or homemade spiced fish. Tastes differ but there are so many different varieties of Canadian fish suitable for salad use that it is possible to satisfy almost any taste.

Nearly everybody, however, likes lobster salad. There are different ways of making it, some simple, some more elaborate. Here is one simple and easy recipe: Take a cup of diced lobster—whether canned lobster or fresh boiled lobster—a cup of chopped celery and a finely chopped hard boiled egg. Mix them together with mayonnaise or cream dressing, which all the materials have been thoroughly chilled, and serve on crisp lettuce leaves with a spoonful of dressing on each leaf.

BUILT OF SCOTTISH STONE MacLAREN CASTLE SOLD

MacLaren's castle on the face of Caledon mountains, which was built by Scottish masons of stone imported from the land of the heather, has been sold, executors of the Donald MacLaren estate said. The old castle, along with 300 acres of land, some of it heavily timbered, is now the property of W. J. Blow of Woodstock.

The now historic structure was built by Alexander MacLaren, who obtained a crown title to the property several years after he came from Scotland 118 years ago. The new owner of that day thought Canadian life and customs would be like those of Auld Scotia, and he proceeded with plans for a castle which he had seen in Perthshire. About the year 1845 he found that the expense of the massive building was too great for the income of his lands and the property was mortgaged.

Friends settled with the creditors and MacLaren, later registrar of Peel county, willed the property equally to his sons, Donald and Duncan, and his daughters Misses Mora and Grace. Grace died in 1933 and Donald a year ago.

Many interesting relics of Indian days have been found on the farm, about the castle, for years the mecca of tourists, in the Caledon mountain district.

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Hallowe'en Gum Drops Lb. 14c
Black and Orange Jelly Beans Lb. 15c
Hallowe'en Wrapped Lump's Candy Kisses 2 Lbs. 25c
Fry's Breakfast Cocoa ½-lb. Tin 19c
Nestle's Evaporated Milk 3 16-oz. Tins 25c
Fine Baker's FLOUR 7-lb. Bag 33c
Garden Patch PEAS 2 Regular Tins 15c
Glenn's Home PEACH Jam With Pectin 32-oz. Jar 27c
Seeded Lexia Raisins Pound 16c
Sun Glazed Choice Pie Pumpkin No. 2½ Tin 9c
Nice California Budded Walnuts Pound 25c
Sure Lite Matches 3 Boxes 20c
Fresh Chocolate Full Biscuits 2 Lbs. 25c
For Hallowe'en—Mixed Nuts In shell 2 Lbs. 35c
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