Modernize your Home... or your Farm Buildings!

Check over this list . . .

You give the orders—we can provide the money

When you have decided on what jobs you want to carry out either in your home or your farm buildings, come to the Bank of Montreal, which is co-operating with the Government in financing this work . . . our manager will be glad to talk over your plans with you with a view to arranging a loan for the purpose. Loans are repayable in easy monthly instalments.

A FEW SUGGESTIONS

YOUR HOME

1. Foundation walls sound and in good condition?
2. Roof, weather-tight and without leaks?
3. Exterior walls and trim in good repair?
4. Woodwork or masonry in good condition?
5. Have you all the rooms you need?
6. Bathroom facilities sufficient and modern?
7. Floors modern, attractive, and in good condition?
8. Interior walls and ceilings in good condition?
9. Woodwork painted?
10. Doors and windows weather-tight, easy to operate?
11. Walls and roof insulated against heat and cold?
12. Enough closet space? Built-in conveniences?
13. Chimneys drawing properly and in fire-safe condition?
14. All stairways convenient, safe, well-lighted?
15. Gutters, down-spouts, and flashing in sound condition?
16. New driveway or walks?
17. A garage?

YOUR FARM

1. Do you need a new barn, hen house, pig pen, lambing pen, milk cellar, vegetable and fruit cellar, ice house?
2. If you already have all of these, are they in good repair . . . new roofing, enlarging, painting, etc., needed?
3. Silo in good condition . . . or do you need a new one?
4. Water supply efficient and convenient . . . do you need to put down well or erect windmill?
5. Have you a proper shelter for farm machinery? . . . Tool shed and workshop?

Ask for our pamphlet on Home Improvement Loans.

BANK OF MONTREAL

Established 1817

Georgetown Branch: J. R. SMITH, Manager

"a bank where small accounts are welcome"

TESTED RECIPES

Potatoes in the Menu

The potato is pre-eminent among the vegetables used for food. Not only does the potato furnish considerable nutriment but supplies it in an easily digestible form, because the starch in potatoes is more readily digested than the starch of some other starch-producing foods. The mineral contained in potatoes is relatively larger in proportion to other foods. The potato contains vitamins A,B,C, and G and modern science has shown that it is less fattening than many of the ordinarily used foods. However, the potato is somewhat deficient in protein and fats and should not be used exclusively in the diet but should be combined with lean meat, eggs, or other protein or fat-supplying food.

The best way to cook a potato is to bake, boil, or steam it in its jacket, because much of the protein and mineral matter lies directly under the skin. A potato quickly boiled is a potato quickly spoiled. The following are recipes with potatoes as an ingredient:

Cream of Potato Soup

1 to 2 cups of chopped, cooked boiled or steamed potatoes
2 cups potato water
3 cups hot milk
1½ oz. butter
1½ oz. flour
1 small onion chopped finely
1 teaspoon chopped parsley
Salt and pepper to taste

Place potatoes in a saucepan. Add potato water and chopped onion and parsley. Cover and simmer for 20 minutes. Melt butter in another pan, stir in flour, off the heat, and when flour is smooth, stir in hot milk by degrees. Return to heat and stir till boiling. Add the potato broth which may be whisked or sieved. Season to taste with salt and pepper. Add parsley. Enough for 4 to 6 persons.

Potato Fish Pie

3 cups hot mashed potatoes
3 cups left-over baked, boiled or steamed fish
½ pint white coating sauce, well seasoned
2 tablespoons melted butter
1 teaspoon chopped parsley

Make the fish into sauce. Add parsley. Pour the fish with the sauce into buttered fireproof dish. Cover with the potato. Ornament with a fork. Sprinkle with melted butter. Bake in moderate oven (400 degrees F.) until brown on top and well heated through. Enough for 6 persons. When salmon pie is wanted, substitute 1 lb. can for the fish. Remove the skin and bones. Add 1 tablespoon chopped capers to the white sauce, or 2 hard boiled chopped eggs.

TOWNSHIP COUNCILS TO SUPPLY WARBLE POWDER

The Warble Campaign initiated by the Halton Livestock Improvement Association in 1935 is being continued for the third year. A canvas has been made of all cattle owners in the county in order to ascertain additional powder requirements. All four township councils at the February sessions decided to purchase the additional powder required. Cattle-owners generally—are enthusiastic over the results secured, some of the keymen going so far as to state that there has been a decrease of 90% in two years. Officers and directors of the Association hope that all cattle-owners will again co-operate so that this costly pest can be entirely eliminated.

Why?

He: "If I'd known that tunnel was so long, I would have kissed you."

She: "Heavens, wasn't that you?"

Life Here and Hereafter Through Christ

International Uniform Sunday School Lesson, March 7, 1937

GOLDEN TEXT. "I am the way, the truth, and the life; no man cometh unto the Father, but by me." John 14: 6.

LESSON PASSAGE: John 14: 1 -15.

A little thing is our earth,
Slung, by a thread unseen,
In a tiny trail round a lesser star;
Beyond it—Infinitude,
Universe beyond universe,
Bright, strranged, unknown.
A little thing is our earth
And beyond it is Infinitude.

—J. S. Hoyland.

The Worn Page, vs. 1 - 3

The Bibles of elderly people are usually thumbed and worn at the fourteenth chapter of John's Gospel. The reason is not far to seek. The words of Christ to his disciples find an echo in all hearts. His truths, spoken at one moment of time, have a message for all times. Jesus had been telling his disciples that he was about to leave them. Sorrow was written upon their faces. To dispel earth's pain, Christ brought to them the cure of heaven. He reminded them of God, and assured them that God was not through with them and that his universe was not overcrowded or limited to this earth. He pointed them to his own faith in the Fatherly God, a faith that was strong even in the presence of the cross. Jesus did not argue about the future life; he simply assumed it and continued to act in its ennobling faith and power. Life is good even if the end should be extinction, but how radiantly joyful it becomes when we learn that we are here to grow souls, that Christ can give us the gift of eternal life here and now, that we and our loved ones may live in hope of a higher existence beyond the shadows of the grave. Let not your heart be troubled: God is our Father.

The Desire to Know, vs 5 - 7

Thomas was typical of the countless thousands who live by the light of nature. The full significance of the Christian gospel has never flooded their minds. They think of death as the farther boundary of life but for them all beyond may be represented by a question mark. Yet as soon as these same people are led to the quality of life that Jesus gives to them, a future life immediately becomes a possible if not an inevitable matter of faith. Doubters were slow to believe in radio until they heard the music coming through the air. Sceptics have been dubious of life hereafter until they were initiated into a life of fellowship with God the Father here and now. In other words, conviction comes by living more than by believing. Once we become conscious of God touching our lives through Christ, we no longer feel that we are orphans in a meaningless universe: we are guests in God's world, children in our Father's home. Christ is the way to God, and finding God we are ready to trust everything to God for time and eternity. It is one thing to dream of resurrection while watching a chrysalis become a butterfly: it is a faith of a quite different order that is rooted in a supernatural rebirth through Christ.

The Christlike God, vs 8 - 11

How thankful we should be for the question of Thomas and the request of Philip! They brought out the words we need to hear. Philip was told that all along he had been in touch with God because of the presence of the Spirit of God in Christ. The disciples had been strangely attracted to Jesus without fully understanding the source of this power. Of course it lay in Christ's consciousness of God. That is what lifts him above all other spiritual teachers. He took no credit to himself but gave God the glory. He seemed almost surprised that others could not experience the presence of God as he was doing. He told them definitely that he was the way to the Father and that if they really desired to know God, they did not have far to seek. Doubtless it was mystifying to Thomas and Philip, but to us who have thousands of Christian biographies as commentaries upon these words of Christ, it is only the literal truth to say that Christ has been and is the way to God. As one man said to a group of pagans: "If you will have daily fellowship with Christ for a few months, you will find God."

Greater Works, vs 12 - 14

To many people it has sounded rather like an exaggeration when Jesus said that his followers would do greater things than he himself had done. Yet in territory covered, numbers reached and length of service, Jesus has been surpassed by many of his followers. On the day of Pentecost Peter won more converts than Jesus ever did by a single sermon. Paul preached the gospel in far more countries than Jesus. In Africa, Dr. Schweitzer has done surgical operations unknown in the times of the four Gospels. Stanley Jones by tongue and pen has reached thousands for every dozen who heard Jesus. Kagawa has reached out to a wider field of Christian service through co-operatives than the first century ever attempted. Grenfell has helped many more people in a practical start towards self-help. Dwight L. Moody, whose centenary is just being celebrated, won more converts to Christ than Christ won directly to himself. Missions are reaching far more people in the twentieth century than they did in the first. Yet these great Christian leaders would be the first to say that they owe all that they are and are able to do to Christ who has been to them the way, the truth and the life.

The Experimental Method, v. 15

How may we be sure of the Great Forever? It is idle to look through an astronomer's telescope for a heaven in the skies. Nor is it rewarding to scrutinise the somewhat chaotic writings of a medium promising to get in communication with the spirit world. Christ's way of conviction is through living. Begin to live in daily fellowship with God and you will come to know that God is caring for you in a way that death cannot end. Begin living as though you were going to live forever and you will discover that you may have a foretaste of heaven here on earth. Heaven is not a place, nor a state of perfect character. It is a life of unbroken fellowship with God who is our Father and who is like Christ. The way to this life is through love and obedience. Jesus said: "If ye love me, keep my commandments." Is it that easy? Those who try it find that this is the way to God and though the way is not always easy, they become surer and surer as the years go by. Heaven keeps breaking in as soon as in Christ's name and spirit, we try to help others to grow souls worthy to be immortal.

Questions for Discussion

1. What does the hope of a future life mean to you?
2. Should we think of immortality as universal or conditional?
3. What word from the cross referred to the hereafter?
4. Would a stronger faith in immortality influence conduct for good?
5. Are we in danger of otherworldliness?

Clear Enough

An architect remarked to a woman that he had been to see the great nave in the new church.

"Don't mention names," the woman replied. "I know the man you refer to."

RESCUED TRAPPER TURNS TO VERSE

Williams Lake, B.C.—Dan Crawley, trapper, who, with his feet badly frozen, was flown to this town, 300 miles north of Vancouver, last winter, has left hospital, declaring his trapping days are over. He is well and happy, but removal of some of the bones of his feet means he will no longer be able to tramp the woodland trails.

He remained one month in his cabin near Angus Horne Lake, seventy miles north of here, awaiting aid. His rescue followed a hazardous journey of sixty miles on snowshoes to Blue River by his partner, Ted Vachon, Vancouver, and Pilot Ginger Coote picked up the injured man and brought him to hospital here.

On the eve of leaving hospital, Crawley described his experiences in the following verses.

On the banks of a mountain Lake
In the jungle and the bogs,
There lived a poor old trapper
In a cabin made of logs.

Grub was very low;
He had to have some meat,
He killed a poor old caribou
And also froze his feet.

Returning to the cabin,
Built upon the shore;
He said this is tough, but
I've done the same before.

He made a frost of everything;
There was a lot of pain.
They took him to the hospital
In Ginger Coote's plane.

The undertaker looked hopeful;
You could see it in his eye
It looked like a job for him;
He was sure the trapper'd die.

Thanks to the kind nurses,
They sure did use him swell;
The doctor was a wonder,
The trapper's feet got well.

He is once more happy
Gazing at the sun.
There is one thing he is sure of—
His trapping days are done.

SELECTING POTATOES FOR SEED POTATOES

All growers of seed, whether it be seed grain, vegetable seed, or any other kind of seed, should endeavour to produce seed of superior quality by starting with the most suitable varieties and strains, and selecting the very best seed for their own plantings. In the production of seed potatoes, there is much room for improvement, and all too frequently bruised, damaged, small off-type, or otherwise inferior left-over potatoes are planted, particularly if prices have been alluring. Actual selection of superior strains of potatoes is apparently not receiving the attention that is so fundamental to success, and yet the seed potato growers may be producers of really high quality cattle and other live stock, and would not for a moment think of using the same tactics in their breeding programs. Why then, not apply similar care and principles to the production of high quality seed potatoes.

The Seed Potato Certification Service has been advocating such a system for many years with varying success. It is true, that diseases have been controlled, or methods for their control practised, but that is not the whole story. An effort should be made by every seed potato grower, through selection, to produce stock, which in addition to being more or less free from serious diseases, is also apparently disease resistant. Good seed should be true to type, high yielding, and of good appearance. That is to say, tuber shape, colour of skin and eye characters should all be considered and an effort made to cull any not conforming to a certain set standard of excellence. In other words, seed selection.

The tuber unit method of planting, of which much has been written, is one big step leading toward such an end and growers would be well advised to practice every means by which the quality of seed may be improved. Such practices are becoming more and more general in face of modern competition. For further information the nearest Plant Pathologist should be consulted, or the Division of Botany, Central Experimental Farm, Ottawa.

HERE'S A REAL DISHWASHING JOB

There are few who do not find the management of the Dining Car Service one of the most entertaining mysteries of everyday life. A day never passes without the stewards, waiters or some other members of the dining car staff being asked many questions as to the method by which the food is ordered and prepared. The travelling public, as a whole, are unable to grasp the complexities of a system which can care for so many people, so adequately, with such comparatively small space at its disposal.

Housewives to whom an ordinary pile of dishes assumes mountainous proportions at times, when they have to be washed, may take consolation in the fact that there is at least one individual who regularly washes about ten times that number with a smile. He is the dishwasher in the closely confined quarters of a kitchen in a dining car of the Canadian National Railways, who cleans an average of 1,000 pieces of tablewear during a meal period at a sink less than two feet square. Although housewives have many other duties besides this usually monotonous task of cleaning up table and kitchenware after the family has left the table fully satisfied with the tasty meal she prepared, most of them will nevertheless concede that this daily feat on a dining car is enough to earn the kitchenman the title of "champion dishwasher," even if he does nothing else.

A dining car on the Canadian National Railways begins its journey equipped with 900 pieces of china, 200 pieces of glassware, 500 pieces of silverware and 300 pantry and kitchenware items, most of which must be cleaned all spick and span after every meal within a space which leaves little more than elbow room. Of course, a dining car also carries other items such as 950 table cloths and napkins, and a lot of other things incidental to the dining table on its regular run but with these the kitchen dishwasher has nothing to do. Most people will agree, however, that his job is quite enough to keep him busy, when it is remembered that on long runs, such as a transcontinental trip, three meals a day are served over protracted periods.

Safety

"Helen, don't go too far out in the water."

"But, look—Daddy's out a long way."

"That's all right, he's insured, dear."

PICOBAC
PIPE TOBACCO
FOR A MILD COOL SMOKE

HOW TO COMBAT CLOTHES MOTH PEST

A reminder that clothes moths are found in greatest numbers in the spring and summer is made by the timely precaution of the Dominion Department of Agriculture circular on the methods of controlling these destructive pests. Clothes moths cause enormous damage annually in Canada to materials such as woollens, furs, hair, feathers, upholstered furniture, carpets and many other things. The damage is caused by the feeding activities of the larvae, or caterpillars of the moths, not by the winged moths themselves whose principal function in life is to mate and deposit eggs, from which the larvae develop.

The prevention of damage requires the exercise of care, forethought, and vigilance. Articles of clothing and other materials subject to attack should not be left undisturbed for long periods, particularly during the summer months, in such places as cupboards, attics, and trunks unless adequate precautions have been taken to protect the articles from injury by moths. The clothing and other articles, after being thoroughly brushed, preferably in strong sunlight, should be placed in well-made trunks or chests with tightly fitting lids, or enclosed in cotton or jute bags, or in cardboard boxes sealed with paper strips. Enclosing clothing in two thicknesses of strong wrapping paper, or several thicknesses of newspaper, taking care that the edges are secured that no moths may gain entrance, is also recommended as an alternative measure of precaution.

When carpets or rugs are suspected of being infested with moth larvae, the carpets should be thoroughly cleaned on both sides with a vacuum cleaner. Vacuum cleaners may also be used for removing these lint from floor cracks, behind baseboards, and air shafts of central heating equipment where infestation frequently occurs. Full information as to methods of control and habits of clothes moths is given in the circular which may be obtained free on application to the Publicity and Extension Branch, Dominion Department of Agriculture, Ottawa.

VALUE OF INSTITUTIONAL ADVERTISING

The value of institutional advertising is recognized by progressive corporations as a potent builder of public goodwill. In every company, it is safe to say, there may be found a story of real human interest; but if this story is left untold the public is inclined to think of the company as merely an impersonal machine.

For example, The Borden Company, whose advertisements are now running in the Georgetown Herald, is known the world over as a great producer of milk products. Behind that company's rise to a leading position in its field is a story as romantic and colorful as any tale of adventure. The life story of Gail Borden, who 79 years ago invented a method of condensing milk in a vacuum, is worth telling. His vision as realized in the company he founded, has had a far-reaching effect on our modern civilization. It has made it possible for milk to be consumed thousands of miles from the district where it was produced. Through his invention the dairy farmer has become a factor in world trade instead of being restricted to a district of a few miles in radius.

Such stories deserve to be known, and companies who use newspaper advertising to inform the public have adopted the most effective means of securing a large group of interested readers.

"Who's that Joan you were talking about in your sleep?" asked the wife.

"That's all right, dear," said he. "A horse I won £10 on yesterday. Here's a fiver to buy a new hat."

When he returned from the office his wife said:

"You know that horse you backed yesterday?"

"Yes, dear."

"Well, it rang up this afternoon."

The SNAPSHOT GUILD

DEPTH OF FIELD—What Does It Mean?

ALTHOUGH good picture-taking with a focusing camera depends in a large measure upon obtaining the proper *depth of field* (or as sometimes called *depth of focus*) for the subject, some little uncertainty exists (even in the mind's of some who are no longer beginners) as to precisely what this phrase means.

By *depth of field* we mean really *depth of definition*, or the distance from nearest to farthest object from the lens that is sharply defined.

Depth of field is controlled primarily in two ways. One is by the aperture in the diaphragm of the shutter. Using a smaller aperture increases the range of definition. Depth of field also depends upon the distance for which the lens is focused. The greater the distance, the greater the depth. When the lens is set for 25 feet, for example, at some particular diaphragm setting the depth may be from 15 feet to 50 feet. Objects closer than 15 feet will appear blurred, the blurring being more noticeable for objects closer to the camera. When the camera is focused for objects close to the camera, the depth is quite small. For example, when focused for 6 feet, the depth might be from 5 feet to 8 feet, again assuming a particular diaphragm setting. Objects beyond will be blurred.

Isn't there a way, you ask, to get good definition of both near and far objects? Yes, if you want it. This is done by using a small aperture, and since less light comes through a small aperture, giving a little longer exposure.

An experiment may be easily performed that will give a visible demonstration of the need of proper focusing on the object that you want to be clearly defined. Remove the back of your camera and open the shutter after setting it for "time." Place the camera on a table pointing it out of a window towards some fairly distant object such as a house or tree. Next, place a small piece of ground glass at the back of the camera. Now operate the diaphragm changing it from a large opening to a small one, while watching the image which will appear (upside down) on the ground glass. Note how the image changes in definition as the size of the opening is changed.

Then move the lens forward and back on the distance scale. Note that there is one certain setting at which the image is especially sharp and clear. At other settings it is more or less blurred and indistinct.

Now having secured a sharp image of the distant object, observe the image of some nearer object, such as a vase of flowers on the window sill, say at 6 feet from the lens. The image of the flowers will appear blurred. If the lens is moved forward on the scale, a setting can be found which will give a sharp image of the flowers, but the image of the distant object will be blurred.

The experiment should then be tried both with the largest and the smaller stops, when it will be found that if a *small* stop opening is used it is possible to have both near and far objects reasonably sharp at the same time.

JOHN VAN GUILDER.

Effect of large stop (f.4.5) with lens focused on background.

Effect of large stop (f.4.5) with lens focused on foreground figure.

Effect of small stop (f.16). Gives greater depth, but make subject focus emphasis.

Her Hands Were All Out of Shape

In Grip of Rheumatism for 15 Years

Here is a letter which shows the value of persevering with Kruschen:—

"For about two years I hardly went out, it was such a painful effort to walk owing to rheumatism. My hands and feet were the worst effected. I was unable to walk without a cane. I read so much about Kruschen, I decided to try it. I was three months before I felt any better, but I kept on and since then I have been free never used the cane. My hands were all out of shape, but they are almost normal now. Of course I could not expect to get better all at once, as I had suffered for 15 years before I started on Kruschen."—(Mrs.) A.L.

Rheumatism is frequently caused by an excess of uric acid in the blood. If you could see how Kruschen dissolves uric acid deposits, then dissipates them away altogether, you would agree that this Kruschen treatment should bring relief in cases of Rheumatism.

ANCIENT CUSTOM LINGERS ON

Early Church Started Fish Habit that Persists to this Day

Fishers from the Atlantic to the Pacific are hopeful that the present effort of the Canadian Government to promote the consumption of Canadian fish will result in people eating more fish throughout the week rather than confining this delicacy to Fridays.

Though fish has been eaten as a food since prehistoric times, the early Christian Church decreed that no meat should be eaten on Fridays and fast days but that fish might be substituted. From that arose a practice that has persisted down to the present time and has led people of every denomination to associate fish with Friday often to the virtual exclusion of other days.

According to leading executives of the fishing industry, this habit is not only harmful to the industry but is robbing people of many advantages. If the people eat more fish throughout the week, they would be assured of fresher fish and they would get it at lower prices. The increased demand for the products of sea, lake and river would give an impetus to the whole industry and, while retail prices to the public would drop, the price to the fisherman would increase, owing to the lessening of the present overhead caused by the public habit of eating fish mostly on Fridays.

Not only the fishing industry but the medical profession are behind the move to encourage people to eat more fish throughout the week. Many medical columnists of newspapers have gone on record as to the nutritive and healthful value of fish. With its richness in proteins, minerals and other elements, they say, fish is an important article of diet, as nourishing as other foods and more easily digested.

Was it in Vain

I think I hear them singing there,
today,
They sigh for all
The glory and the wonder that was
Life—
Beyond recall.
Across the fleet, forgetting years it
comes
Today—their cry,
"O World, O World, if it was all in
vain,
Why did we die?"

Not Wearing Well

To the consternation of the guests the vicar was very late for the wedding.

Years afterwards he met the bridegroom, and remarked: "Well, John, it is just ten years ago that I gave you an awful fright!"

"Yes," said John, gloomily, "and I've still got her."

'SALADA' TEA is delicious

FOR HEALTH

BRING Canadian Fish and Shellfish more often to your table. Benefit by their richness in proteins, minerals, vitamins and iodine. Enjoy their delicate, easily digested and fine-tasting meat. And make a saving in your budget, too, for Canadian Fish Foods, through their great nourishing qualities, give you full value for every cent spent.

Serve Canadian Fish and Shellfish more often. Fresh water fish or sea-food . . . in fresh, frozen, canned, pickled, dried or smoked form . . . whatever way you prefer this delicacy . . . it is available in prime condition.

DEPARTMENT of FISHERIES, OTTAWA

Try

This Appetising Recipe

FISH CHOWDER

1½ Pounds of fresh fish (cod, haddock or other fish)
3 Cupfuls of diced potatoes
1 Cupful of diced onions
4 Cupfuls of water
½ Pound of salt pork, diced
1 Medium onion, chopped
2 Tablespoonfuls of flour
2 Cupfuls of milk
Salt and pepper to taste

Remove the skin and bones from the fish and cut into small pieces. Cook the fish, the diced potatoes and the onions in the water for 15 minutes. Try the salt pork until crisp, remove the pieces and cook the onion in the fat until tender. Add the flour, the milk (will thicken) and gradually add the milk, stirring until the mixture is smooth and thick. Combine this mixture with the fish and vegetables, season to taste with salt and pepper, simmer for about 10 minutes, stirring frequently and serve hot.

Write For FREE Booklet

Department of Fisheries, 165 Ottawa

Please send me your free 32-page booklet, "Any Day a Fish Day", containing 100 delightful and scientifical Fish Recipes.

Name

Address CWE

ANY DAY A FISH DAY

HEALTH REPORT

The following is the report of communicable diseases by the M.O.H. to Georgetown Board of Health for February, 1937:—

Diphtheria	0
Scarlet Fever	0
Chickenpox	1
Measles	0
German Measles	0
Mumps	1
Infantile Paralysis	0
Typhoid Fever	0
Whooping-Cough	0
Cerebro-Spinal Meningitis	0

NEW ADVERTISEMENTS

A Sensational Discovery

Two eminent scientists, Doctors LOST, and Kocherguin of Gorkin, Russia, discovered a formula, whereas Vitamins contained in Cod Liver Oil, which are so beneficial, when taken internally, are also as effective, when applied externally, as in their formula, to all kinds of wounds, and skin diseases, and more particularly in cases of "ECZEMA." It helps to rebuild the tissues by feeding them. VITAGAN is prepared according to that formula, and contains survitaminated Cod Liver Oil, and is concentrated solution of the Vitamins "A" and "D." It is agreeably scented. Ask for VITAGAN, sold and recommended by MacCormack's Drug Store. Phone 327, Georgetown. 2-17-6t

Wood for Sale

Choice Beech and Maple at $3.50 single cord; Mixed Balls $3.50 per cord; Mixed Wood $3.25 per cord.

J. BRANDFORD

Phone 365 or 323j Georgetown

NOTICE TO CREDITORS

Of the Estate of WILLIAM JAMES BULLIVANT, late of the Town of Georgetown in the County of Halton, Gentleman, deceased, and

Of the Estate of ELIZABETH BULLIVANT, late of the Town of Georgetown, in the County of Halton, married woman, deceased.

ALL PERSONS having claims against the estate of the above-named William James Bullivant, who died on or about the twelfth day of October, 1934, at the Town of Georgetown, in the County of Halton, or against the estate of the above-named Elizabeth Bullivant, who died on or about the thirty-first day of March, 1929, at the Town of Georgetown, in the County of Halton, are required to send to the undersigned solicitor, on or before the fifteenth day of March, 1937, full particulars of their claims, and any security they may hold therefore.

AND TAKE NOTICE that after the fifteenth day of March, 1937, their administrator will proceed to distribute these estates, having regard only to the claims of which he shall then have received notice, and that he will not be liable to any person of whose claim he will not then have received notice, for the assets so distributed.

DATED at Georgetown this Fifteenth day of February, A.D. 1937.

KENNETH M. LANGDON,
Solicitor for William Henry Beaumont
3t their Administrator.

THIS MEANS YOU

To impress folk watch your dress
You must wear your clothes well pressed!
For the trifling sum of sixty cents
I clean and press suits for gents.
Ladies' suits and coats, I do them too
And make them look just like new.
On rips and tears
I make repairs;
With stitches small
That can't be seen at all.
So if you've work for me to do
Just call me up and I'll be obliged to you.

At your service with promptness—Hauptman's Cleaning, Pressing and Repairing. Agent for White's, "Better Cleaners and Dyers." Phone 37, Georgetown.

WOOD FOR SALE

Choice hardwood, Maple and Beech mixed soft wood. Most reasonable prices. Apply Jack Yost, Phone 341w, Georgetown. tf

Trucking & Cartage

All kinds of hauling done thoroughly and reasonably. F. C. Whitlaw, Phone 341. 1t

A PERSONAL MESSAGE

From Fred W. Bray

I BELIEVE that 1937 will be a profitable year for the poultryman who lays his plans well and carries them out thoroughly — who refuses to be stampeded "out" when he should stay "in".

The present relationship between feed prices and egg and poultry prices is only temporary. What is more important to your poultry plans is the probable relationship between them next summer and fall.

What with more employment in the cities, heavier tourist traffic, and the general slaughter of laying flocks, I expect to see egg prices more than offset feed prices before midsummer. In fact, I expect to see an actual shortage of eggs by then.

To reap the full benefit of that situation it will be necessary to have your flock developing fairly early. That means getting your chicks fairly early. We can supply your requirements, without delay, whether mixed chicks, day-old pullets or day-old cockerels. I think it will pay you to book your order right away.

Fred W. BRAY Limited
CHICK HATCHERY
GEO. BROWN, Agent
Norval — Ontario