

The SNAPSHOT GUILD

Pictures in the Looking-Glass



"Two-in-one" pictures can be snapped with the aid of a mirror. Note that the light comes from the left and the camera is in front of the subject. The light must be in front of the camera, but it must also be shaded so as not to shine on the lens.

SNAPPING back and front views of a subject in one picture is a novel idea, but it is one of the simplest tricks in photography. All one needs is a mirror.

The subject sits or stands either in front of the mirror or barely to one side, looking into the glass. The person taking the picture stands back at a point where the camera finds shadows both the back of the subject and the reflection in the mirror—and snaps the picture.

It is necessary, of course, to have sufficient light, either daylight or artificial. The light should come from one side, and fall upon the subject instead of on the mirror. Strong light such as from an electric bulb should not be allowed to strike the camera lens, as it will spoil the picture.

The artificial light to use for snapshots is that from amateur floodlight bulbs, but ordinary electric bulbs will serve for time exposures. With an ordinary 100-watt bulb and a box camera, loaded with super-sensitive film and opened to its largest lens opening, an exposure of five seconds will usually serve when the bulb is three feet from the subject. Snapshots call for two of the large-sized amateur flood bulbs in reflectors three to four feet from the subject. Most amateurs prefer the snapshot method because it does not require

the subject to remain still so long. When a time exposure is made the camera must be rested on a table or other firm stand. The subject in a mirror picture should not stand too far from the mirror, because that will make the reflection too far away and too small. Also, it may bring the subject so close to the camera that he is out of focus. With a fixed-focus camera which is not meant for use closer than six feet, the subject's back should be six feet from the lens when the picture is made.

When using a focusing camera, remember that the reflection lies beyond the surface of the mirror. For instance, if the subject is three feet in front of the mirror, the reflection is three feet on the other side of the mirror. Hence, with the camera six feet from the mirror, the worker would focus at nine feet. Or, to get everything sharp, he could focus for six feet and use a very small lens opening which gives more "depth of focus."

If one has access to a dressing-table with a triple mirror, he can make four pictures in one—a back view of the subject, a full-face view, and two profiles. The two profiles are obtained by adjusting the side wings of the mirror to the proper reflecting angle.

John van Guldter.

TESTED RECIPES

MID-WINTER SNACKS

After several hours of out-door winter sport the first thing most persons think of and want when they return home is food. This is quite natural because the crisp, fresh air is bound to create an appetite and the exercise uses up considerable heat and energy which must be replaced. Something nourishing, something hot, something quickly prepared are the three requisites of food on such an occasion. Cheese dishes, hot soups, and toasted sandwiches all make satisfying mid-winter "snacks" and when accompanied by a hot milk drink leave nothing to be desired.

The Milk Utilization Service, Dominion Department of Agriculture suggests the following:

- Welsh Rarebit**
- 1 tablespoon butter
 - 1 tablespoon flour
 - 1 cup rich milk or thin cream
 - 2 cups grated cheese
 - 1/2 teaspoon salt
 - 1/2 teaspoon mustard
 - Few grains cayenne

Make a sauce of butter, flour and milk. Add grated cheese and seasonings. Pour some of hot sauce over beaten egg. Return to double boiler, and cook a minute or two. Serve on toast or crackers.

- Oyster Stew**
- 1 pint oysters
 - 4 cups milk and oyster liquor
 - 3 tablespoons butter
 - 1/2 cup cracker crumbs
 - Salt and pepper

Carefully pick over oysters. Heat milk and oyster liquor. Season with salt and pepper. When scalded add butter and oysters. Cook until oysters are plump and edges begin to curl. Add cracker crumbs just before serving.

- Creamy Eggs on Toast**
- 3 eggs
 - 3 tablespoons butter
 - 2 teaspoon salt
 - Few grains pepper
 - 2/3 cup milk
 - Toast

Beat eggs slightly. Add butter, seasonings and milk. Cook over hot water. As mixture coagulates around sides, and bottom draw it away with a spoon. Continue until all of the mixture is cooked. Serve on toast. Garnish with parsley.

- Ham and Cheese Sandwich**
- Place thin layer of ham and thin layer of cheese between two slices of buttered toast. Serve hot with chili sauce or catsup.

- Creamed Chicken on Toast**
- 2 tablespoons butter
 - 1 cup milk
 - 2 tablespoons flour
 - 1 1/2 cups freshly cooked or canned chicken, cut in pieces
 - Salt and pepper

Melt butter. Blend in flour and seasonings. Add milk gradually and stir until mixture thickens. Cook for 3 minutes. Add chicken and heat thoroughly. Serve on toast.

- Hot Chocolate**
- 1 square unsweetened chocolate
 - 4 tablespoons cocoa
 - 1/2 cup boiling water
 - 2 cups milk

Melt chocolate. Add sugar and boiling water and cook 5 minutes. Add hot milk. Beat until foamy. If desired, serve with whipped cream or marshmallows.

A little learning is not a dangerous thing if we know it is a little learning. E. G. Hale.

HIGHWAY PERILS

The past month has shown, in a startling manner, that far greater precautions must be taken to decrease the terrible traffic toll that is the index of danger to both pedestrian and motoring public.

Everyone knows at least some of the reasons for our traffic deaths. They have publicized in every possible way until there is no one who does not know; that drinking and driving do not mix; that excessive speeds on winter roads are a menace to life and property.

Yes, everyone knows these things—but accidents continue to result from those very same offences. Now it has become necessary for the law to inflict stern penalties on the offenders. In the past year more licences have been revoked and more careless drivers removed from our highways than in any other similar period. Driving tests have become so rigid that there is no doubt that all new drivers have the mechanical qualifications that are needed in the process of operating a motor car.

It would seem, then, that accidents don't result from inability to drive, but from inability or unwillingness to use common sense. It is surprising to notice the state of the main street in many of Ontario's smaller towns. These streets, usually a part of the highway system, evidently an indifference and neglect that is certainly out of keeping with the sound business sense and co-operative spirit usually shown by the Town Councilors.

These men, who are chosen for the sense of duty and responsibility that they are known to possess, seem in many cases to disregard the danger of icy roads, in order to save the cost of removing snow or sanding after traffic has turned the snow to ice.

In any town, no matter how small, there is apt to be so much continual traffic that removal of snow before it is packed down is almost impossible. However, there seems to be no good reason to neglect sanding the streets after ice has formed.

During the Christmas week we came across a three-quarter mile stretch, within the limits of a town on Highway No. 11, which was in such bad shape that it was impossible to drive even at the most cautious rate without skidding. On enquiry we learned that this condition had persisted for over a week.

What is true in this case is true in lots of others. We do not wish to single out any particular cases, because nearly every town works under the same difficulties; but we should like to suggest that no amount of excuses will make amends for injuries or deaths that are caused by motor crashes.

The motoring public must be warned to proceed cautiously and not to trust their lives too confidently to such roads. It is difficult to place responsibility in cases where cars slip off the road, and you will find it doubly difficult to get redress for any damages you may suffer.—The Vacationer.

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THE ORIGINAL BROADCASTERS

Thousands of years before the radio was invented, the Little People of woods and forests had their own methods of relaying news of their home towns, the approach of enemies, the call to food—all the messages necessary to pass from one group to another. The signals might be different, but they were never confused.

A wolf, scenting the kill, raised his pointed muzzle, and sent the blood call pulsating through the forests; and other wolves, padding on questing, furred feet, miles away, picked up the cry, and themselves transmitted it further miles, until, individually and in groups, they gathered to the feast.

A smiling beaver, becoming alarmed, slapped a warning with his broad tail, and other beavers, up and down the stream, slapped their own signals and disappeared.

A rabbit, sitting at attention in the grass, his long ears stretched upward like an aerial to catch the faintest sound, grounds his message with a loud thump. Immediately other thumps are beaten out by other rabbits all through the woods, and then comes silence, and the cruel hawk, flying among the trees on noiseless wings, wonders where all his breakfasts have gone.

The lion, gaping mouth to the ground, sends his coughing roar over the veldt, and frightened creatures far away scuttle to safety, or are forced into betraying their presence through panic, and are captured by this wily announcer.

And the black man of the Bush, beating the equivalent of a Morse code on a hide-covered drum, has his message relayed a hundred miles, perhaps, within two or three hours; over and over throughout the entire night, if necessary, and by morning tribes are foraging from all directions. It is as clear and emphatic as our S.O.S.

Our own Indians sent their messages by smoke signals. Building a fire on some high mountain peak, where it could be seen unbelievable distances, they produced their smoke, and by skillful use of a blanket—cutting the blaze or smoke on and off—they "told the world" what they wanted it to know, and other Indians in far places learned perhaps that a train was moving westward with valuable supplies.

The crow on a high limb, watching over his feeding flock; a lead gander spying out possible dangers far in advance of the flying wedge; some tiny sentry squatting in watery dignity at the mouth of his burrow while the remaining citizens of Dogtown disport themselves; an old rooster among a flock of hens; the wild horse trumpeting from some far-tung rocky crag; and the chattering squirrel and noisy blue jay—nature's picket men—are the original announcers over a vast hook-up, whose stations encircle the globe.—By M. H. Morgan in Our Dumb Animals

Saving the Utensils
The family and their guest had just seated themselves at the table. "Susie," said the mother, "Why didn't you put a knife and fork at Mr. McKlunk's place?" "He don't need any mother," replied Susie. "You said he eats like a horse."



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