

BOWELL INQUIRY WILL REPORT IN AUTUMN

Findings Likely To Be Most Voluminous On Record

Ottawa—A report by the Rowell Commission on Federal and Provincial relations is not expected before next fall. The record will be monumental, the largest of any commission, not excluding the Duff inquiry into the railway problem. In addition to the formal submissions, and what arises out of them, a corps of experts is analyzing all these statements and making reports of a financial or constitutional nature.

Hearings to come will be in New Brunswick, Ontario and Quebec, and finally, in June, at Ottawa. By that time it will be July and mid-summer, as a rule involves some respite for such bodies. The inquiry's experts, however, will go ahead and, some time in the fall, the report should be ready.

According to the probable procedure the submission of the commission's findings would be followed by a Dominion-Provincial conference to determine the effect to be given the recommendations. That, in turn, would depend upon the measure of agreement.

FARM FIRES CAN BE CUT DOWN

There is often a particularly pathetic feature associated with a farm fire. The isolation, the fact that the farm is frequently distant from a fire fighting service and consequently in many cases the helplessness to prevent the destruction of the home adds pathos to the disaster. Heroic work and gallantry in the absence of organization, may be of avail. It is well known that in Canada every year losses due to farm fires amount to an enormous sum, yet, in many cases the damage to a certain extent might have been minimized or prevented by simple precautions.

One precaution is not to put wet or uncurd hay in barns, nor to put dry hay in barns that have leaky roofs. It is also risky to smoke in or around these buildings. With regard to electric equipment, it is dangerous to use fuses of too great amperage, and no article should be used in place of a fuse. Care should be taken to see that lightning rods remain properly grounded, and defective electrical wiring should be repaired promptly.

The use of kerosene or gasoline to kindle fires or quicken a slow fire has been responsible not only for many fires, but also many deaths on farms, and just because there has never been a fire on the farm, it is dangerous to neglect precautions under the belief that the buildings will never take fire. Insurance gives an unwarranted sense of security, but insurance cannot give compensation for all the financial losses and it cannot replace loss of life. Extreme care should always be taken in handling and using gasoline. The gasoline containers should be tightly closed, painted, a bright red, and labeled, "gasoline".

Chimneys are one of the most common causes of farm house fires, so that periodically the chimneys should be examined, tested for cracks and cleaned regularly. A good chemical fire extinguisher, or a pall kept in readiness for the purpose where the water supply is handy, is a ready precaution to have out small fires before they get beyond control. Where it is possible, a fire department should be organized and the work not left unorganized to the ever-willing efforts of neighbors.

CAT ADOPTS BABY SQUIBBLES

The mother instinct in some feline animals is strong enough to overcome the antagonism toward what is usually their natural prey. Several years ago, the mother instinct was well demonstrated to me by a cat which adopted a couple of baby squirrels that were made orphans by me, though not intentionally.

One day in the late spring, I went into the woodlot to cut a little more wood for my summer's use. During the course of the day, I came to a large tree that was partly dead. Concluding it would make good summer fuel, I felled the tree. When it struck the ground it broke into about a hundred pieces and, to my dismay, I discovered it was the nesting place of a pair of gray squirrels.

The parents and four baby squirrels about two days old, were in the nest, and the breaking of the tree killed both parents and two of the babies. The other two were apparently uninjured. At first I decided to put them out of their misery, then I happened to think of an old mother cat at home who had three kittens that were born the previous night.

Having little thought that the cat would take to the squirrels, I took them home more as an experiment than because I thought she would adopt them. Disposing of two of the kittens, I put the little squirrels in their place and waited to see what he cat's reaction to the change might be. Old Tabby smelled the baby squirrels all over, then commenced washing them the same as she did her kittens. To all appearances, she might have been raising squirrels for years.

The squirrels thrived well with their foster-mother, and in due time were able to leave the nest and race about through the "near-by" trees. They showed no inclination to leave, but continued to play with their little foster-brother. Old Tabby and the kitten, however, sometimes looked on in dismay while the two squirrels were racing through the trees.

Sometimes as she looked on, Old Tabby almost seemed to say, "What kind of children have I raised, that they should act so rowdyish?" Of course, as the squirrels got old enough to eat, I had to feed them a different diet than the cats received, but even after they grew up, there was never a sign of unfriendliness among them.

The squirrels lived in the woodshed for several years, but finally one of them was killed by a passing automobile and a few weeks later, the other one wandered away to nearby woods. Sometimes he would come back to make a short visit, but he never took up his abode around the house again.—L. D. Chapman, in Our Dumb Animals.

KNEES WENT STIFF IN HIS SLEEP

Agony to Move Them When He Awoke

"For three years," writes this City man, "I suffered with pains across the lower part of my back. In the morning, I awoke with knees so stiff that it was agony to move them. Special treatment would make the pain a little easier—but that was all. Then a friend recommended Kruschen, which my doctor said I might take. I began with about a coffee-spoonful first thing in the morning. To my surprise I found my rheumatic aches and pains disappearing. I kept on with Kruschen, and although I am more than middle-aged, I have been free from pain for two years, and able to go to my office every day."—A.W.

Rheumatic conditions are often the result of an excess of uric acid in the body. Two of the ingredients of Kruschen Salts have the power of dissolving uric acid crystals. Other ingredients assist Nature to expel the dissolved crystals through the natural channels.

FRESH WATER ESSENTIAL TO MAKE GOOD TEA

Just as there are people who cannot distinguish good old wine from new wine, so there are those who cannot perceive any difference in teas. All they want is a drink—sufficiently flavoured that they feel they are not imbibing plain water. But the majority of people, particularly tea drinkers, are aware of a definite difference between an insipid cup of tea and a delicious cup of tea. While the most important essential is in the quality of the tea itself, even good tea carelessly made can be a tasteless drink.

Last year the tea growers of the Empire presented Queen Mary with a casket of the best Empire teas obtainable—some of these teas were valued at \$3.50 per pound and if properly brewed would make many cups of fragrant tea. Fortunately Her Majesty's household well know how to make good tea so we can assume there would be no fault in the preparation. But in careless hands those same teas could have been flavoured.

Fresh water is essential in making a good cup of tea. The best brew is made with soft water—but as this is not always obtainable it is essential that the water be freshly drawn.

Modern irrigation schemes include aeration of the water supply by allowing it to flow over a corrugated dam. Water becomes flat or de-aerated when it is allowed to boil for some time as the dissolved air is driven off in steam. Tea made with this de-aerated water has a "flat" "dead" taste—even the best tea.

Many people think that to insist upon freshly drawn water for tea making is fussy—but the fact remains it nearly always makes the difference between an insipid drink or an enjoyable cup of tea.

LEGISLATURE UPHOLDS "PLUMPING"

"Plumping," the gentle art by which the voters are enabled in civic contests to vote for only one candidate on a municipal ballot and thus roll up large counts for a favorite candidate by failing to ballot on other candidates on an election slate, was upheld in the Ontario Legislature as a democratic right and a safeguard to minorities.

TESTED RECIPES

SPRINGTIME FOODS

With the approach of spring comes a yearning for lighter foods, and everyone welcomes a change from the more or less heavy meals which are served during the winter months. It is natural that each new food such as maple syrup, rhubarb, and asparagus, which appears on the market as spring progresses, is heralded with delight, and that other foods which suit the springtime taste are in popular demand.

The following recipes suggest a few of the many foods which seem to be rightly associated with warm, spring days, and should prove effective in whetting lagging appetites.

Jellied Ham Rolls
6 slices cooked ham
1 small bar white cream cheese
1 cup cottage cheese
Cream to moisten
1/2 cup horseradish
1 package lemon jelly powder
1 1/2 cups boiling water
1/4 cup vinegar
1/2 teaspoon salt
Dash of cayenne

Make a paste of cheese, cream and horseradish. Spread generously on thin slices of ham. Roll tightly. Arrange rolls in mould. Dissolve jelly powder in boiling water to which vinegar, salt and cayenne have been added. Cool. Pour over ham rolls and chill. When thoroughly set, cut into oblong shapes with one ham roll in each. Serve on crisp lettuce. If desired one-half cup seedless raisins may be added to the jelly mixture when partially set.

Eggs a la King
3 tablespoons butter
2 tablespoons minced onion
1/2 cup mushrooms, sliced
1 tablespoon chopped green pepper
3 tablespoons flour
1 1/2 cups milk
2 tablespoons chopped pimento
8 hard-cooked eggs
1 egg yolk
Salt and pepper

Cook onion in butter 5 minutes. Add mushrooms and green pepper and cook until mushrooms are delicately browned. Blend in flour. Add milk and cook, stirring constantly, until mixture thickens. Cook 10 minutes. Add pimento and hard-cooked eggs cut in quarters. Pour some of sauce over beaten egg yolk and stir into sauce. Cook one minute. Serve on toast. One-half cup green peas may be added in place of green pepper and pimento.

Cheese Sandwiches—Spanish Style
3 tablespoons chopped onion
2 tablespoons butter
1/2 cup chopped celery
1/2 cup canned tomatoes
1 tablespoon butter
1 tablespoon flour
Salt and pepper
12 slices bread

Cook onion in butter 5 minutes. Add mushrooms and green pepper and cook until mushrooms are delicately browned. Blend in flour. Add milk and cook, stirring constantly, until mixture thickens. Cook 10 minutes. Add pimento and hard-cooked eggs cut in quarters. Pour some of sauce over beaten egg yolk and stir into sauce. Cook one minute. Serve on toast. One-half cup green peas may be added in place of green pepper and pimento.

Pompadour Rice
1 1/2 cups cooked rice
3 tablespoons fruit sugar
Few grains salt
1 teaspoon vanilla
1 cup whipping cream
Maple syrup

Combine rice, sugar, salt and vanilla. Whip cream and fold into rice. Boil syrup until thick. Cool. Pour syrup over rice mixture in sherbert glasses. Sprinkle with chopped nuts.

T. C. A. FLYING PERSONNEL TOTALS MORE THAN THIRTY

Flying personnel of the Trans-Canada Air Lines consisted of 34 men at the end of March, according to the latest report made by the Company to the Department of Transport. There were three pilots in the Vancouver-Seattle service; two pilots assisting with instruction; one Link Trainer instructor; 14 pilots working on the sixth or final stage of training, and 14 in earlier stages. Seven pilots were taken on for training during the month and two qualified for the final stages.

During March, hours flown totalled 921 of which 280 were local flying and 641 on cross-country schedule. Since the inauguration of the training programme, pilots in training have flown 8,676 hours.

Thirteen and a half round trips were completed between Vancouver and Winnipeg between March 6 and the end of the month, the report shows; six and half between Winnipeg and Lethbridge, one between Winnipeg and Regina and one between Lethbridge and Vancouver. The total mileage flown was 38,484. Strict limitations were set in regard to weather conditions under which training flights could be undertaken. Night flying was inaugurated between Winnipeg and Regina early in April.

FUNNY—ISN'T IT

A year ago, with newspapers full of the romance of ex-King Edward and his American girl friend, a group of Baltimore businessmen bought the house at 212 East Biddle Street, where Wallis Warfield spent her girlhood. The house was made over into a museum and a fee of one dollar was charged the curious to go through it. Business soon fell off and the admission price was lowered to 40 cents. Then the price dropped to 25 cents. Last week the house was closed and a "For Rent" sign appeared on it.

CHANCE IN 3,000

One thousand seven hundred and seventy-four persons won money in the Irish Hospital Sweepstakes on the Grand National race last month. But there were 5,400,000 losers. Think that over, if you had a ticket in the "sweep." Your chances of winning any kind of a prize were less than one in 3,000. Incidentally, the total receipts were \$13,730,010, and the total amount paid out in prizes was only \$8,057,600. There will always be another chance—if you like the odds.

\$7,500 FOR 75 MINUTES' WORK

Amos N' Andy, that well known radio team, recently celebrated their tenth anniversary on the air. They seem to wear well and their salary is now \$7,500 per week of five, fifteen-minute broadcasts. Their weekly audience is estimated at 40 millions. Possibly their program is nothing out of the ordinary, it is very human and has always been clean. Perhaps this accounts for their continued popularity.

MEALS COST LESS

WHEN YOUR FOOD IS KEPT IN A

Modern Electric Refrigerator

SEE THE NEW 1938

General Electric and Frigidaire Refrigerators

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H. C. McClure

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FREE! FREE!

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REASONABLE CHARGES FOR ADJUSTMENTS

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GRAY'S GARAGE

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MILL STREET GEORGETOWN PHONE 113

She sat on the beach at Brightbourne, watching the sea swell to and fro. Something of its grandeur shed its light upon her soul.

"Oh, George!" she exclaimed to the young man by her side. "Isn't it splendid? I feel as if I could open my mouth and take it all in."

Close by her was a small boy. He turned to her, a straited look on his face.

"I say," he remarked, "you won't do it really, will you? I only came down here yesterday."

He—"Honey, would you love me just as much if I told you that I was broke?"


She—"You aren't, are you?"

He—"No."

She—"Of course I would, darling."

"They say your daughter has made up her mind to marry a struggling lawyer?"

"Well, if she's made up her mind, he might as well stop struggling."



Oranges
New Navels 20c doz.
Sweet Medium Large

PINEAPPLES
Medium, Large Cuban 18c
Delicious Flavor

BANANAS
3 lbs. Golden yellow 20c

POTATOES
Good Mealy Cookers 1 0c pk.

TOMATOES
2 lbs. Firm and ripe 19c

CELERY
2 NICE SIZE STALKS 9c

CABBAGE NEW 2 lbs. Delicious Green Heads 7c

LEMONS 5 for 9c | **POTATOES 4 lb. 17c**
Full of Juice | NEW

Cucumbers, H. H. Radishes and other Fruits, Etc.

CARROLL'S
LIMITED



BABY WEEK

Heinz or Aylmer Infants FOODS 2 tins 19c
For All Children—Creamed WHEAT 14c, 22c
Libby's Tomato JUICE 2 10-oz. tins 9c
St. Charles Evaporated MILK 16-oz. tin 8c
Crown Brand Corn SYRUP 2-lb. tin 16c

Sunlight SOAP 4 cakes 24c
Rinso or LUX 1 lb. pkg. 23c
P. A. G. White Naphtha SOAP 3 bars 10c
Old English No-Rub WAX pt. tin 49c
Metal Polish BRASSO tin 13c

E. D. Smith's PURE JAM RASPBERRY OR STRAWBERRY 32 oz. Jar 39c
Fresh Chocolate Puff BISCUITS 2 lbs. 27c
Golden Ribbon White CORN 3 17-oz. Tins 25c
Lowrey's Assorted SUGAR PLUMS Big Bag 10c
For Cakes or Puddings CURRANTS 2 lbs. 25c
Our Economy COFFEE lb. 23c
Our Dandee TEA 1 lb. pkg. 43c
Eagle Brand Pie BLUEBERRIES 2 No. 2 Tins 25c
Graves Pie APPLES No. 4 Tin 10c
McLaren's Powdered JELLIES 2 pkgs. 9c
Bon Ton Toilet TISSUE 5 Rolls 14c
Burford Ontario PEACHES 2 No. 2 Tins 25c
Silver Ribbon Choice TOMATOES No. 2 1/2 Tin 10c
Belle City PEAS 17-oz. Tin 9c

RED ROSE TEA 1/2-lb. red pkg. 31c
1/2-lb. Orange Pkg. 36c

Delicately Perfumed LUX SOAP cake 6c
Kirk's Hardwater Soap CASTILE 2 cakes 9c
Maple Leaf Pure LARD 2 1-lb. pkgs. 23c
Prevent Moth Damage with FLY-GO 8-oz. tin 20c
Hedlund's Jiffy DINNER 16-oz. Tin 14c
Sure Lite MATCHES 3 Boxes 19c
Hains Cooked SPAGHETTI 2 Med. Tins 21c
Catarec Dry Ginger ALE (plus deposit) 4 lg. bds. 48c
To Pack Eggs—Water GLASS 2 Tins 25c
Our Naturally-Aged Old CHEESE lb. 25c
Wet Pack SHRIMPS Tin 17c
Ground Black PEPPER 1/2-lb. 10c
Sifted or Regal SALT 3 1/2-lb. pkgs. 10c
Carroll's Pure Baking POWDER 16-oz. Tin 17c

BROCK'S Bird Seed 10-oz. pkg. 14c
Bird Gravel 1/2 pkg. 17c

Carroll's Creamed Table Butter Big New Tin 39c
KNOX'S White with KNOX'S SALTS

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