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**Tenders for Grandstand**

Tenders will be received for the construction of a Grandstand in the Georgetown park. Plans and specifications may be seen at the Municipal Office, Georgetown. Tenders to be in by May 14th. The lowest or any tender not necessarily accepted.  
 P. B. HARRISON, Town Clerk.

**Notice to Dog Owners**

There are still a number who have not yet secured tags for their dogs. It is necessary that same be secured at once.  
 Also take notice that all dogs running at large in Georgetown after May 16th will be destroyed or their owners fined.  
 The Council has instructed me to strictly enforce this law.  
 W. G. MARRSHALL, Chief of Police.

**PICOBAC**

Here's one to deal with the man who tells fish stories: He had long outstayed his welcome. At last the host said:  
 Host—"Tell me, how long was the fish you caught the other day?"  
 Guest—"Holding his hands wide apart—"Oh, so long!"  
 Host—"Well, so long, if you really must be going."

Officer (to midshipman in ranks)—"Bound off."  
 Flebe—"Midshipman McTavish, fourth class, sir."  
 Officer—"Why are you late for formation?"  
 Flebe—"I squeezed out too much toothpaste and had a hard time getting it back into the tube, sir."

**TESTED RECIPES**

By Betty Barclay  
 While you are waiting for the new crop of berries, fruits and vegetables to arrive, here are two delicious vegetable dishes that will prove you need good judgment when stocking your emergency shelves with olives, raisins and dried Lima beans.

**Tamale Pie**  
 (A one dish meal)  
 1 cup cooked, dried Limas  
 1 pound cooked ground beef  
 1/2 pound cooked ground pork  
 1 tablespoon chili powder  
 1 cup ripe olives, pitted  
 2 cups milk  
 2 cups milk  
 1/2 cup cornmeal  
 1/2 teaspoon salt

Mix all ingredients in order given, turn into a buttered baking pan and bake about 1 hour in a moderate oven (350 degrees F.).

**Spanish Limas**  
 2 cups cooked, dried Limas  
 1 1/2 cups cooked tomatoes  
 2 medium onions  
 1 bell pepper  
 1 tablespoon sugar  
 1/2 teaspoon salt  
 Slice onions and pepper thinly, and cook in frying pan in 2 or 3 tablespoons bacon fat until onion is clear. Add bacon and cook, but do not crisp. Add tomatoes and simmer 5 minutes. Then add Limas and remaining seasonings and cook slowly for 20 minutes until thickened.

**Fish in Lemon Sauce**  
 (Serves 6-8)  
 1 tablespoon gelatine  
 1/2 cup cold water  
 Sprinkle gelatine on water. Add:  
 1 1/2 cups hot water  
 1/2 teaspoon salt  
 1 tablespoon sugar  
 6 tablespoons lemon juice  
 Cool, add:  
 1 1/2 cups any cooked, flaked fish (salmon, tuna, etc.)

Turn into mold and chill until firm. Unmold and decorate with lettuce hearts and fancy lemon garnishes. Serve with Tartare Sauce.

**Club Fruit Plate**  
 (Serves 1)  
 In large section of a grill plate, place a banana, split lengthwise and dipped in orange juice to prevent discoloration. Top banana with 4 navel orange slices.

In smaller sections of plate, place 3 large cooked prunes, stuffed with cottage cheese moistened with orange juice, several walnut halves and 3 or 4 dates.

Now is the time to fortify your recipe file with meatless dishes. Try baked stuffed fish with a savory bread dressing chock full with Brazil nuts for the meatless dinner, or a casserole of savory macaroni with tomatoes, Brazil nuts and cheese.

**Baked Stuffed Fish**  
 1 three pound fish  
 2 cups soft bread crumbs  
 1/2 cup chopped Brazil nuts  
 1 teaspoon salt  
 Pepper  
 4 tablespoons melted butter  
 2 tablespoons lemon juice  
 3 small tomatoes  
 6 onion rings  
 Salt, pepper

Split and clean fish. Mix crumbs, Brazil nuts and seasonings, add 2 tablespoons of melted butter and lemon juice. Mix well and stuff fish with mixture. Sew split edges together and place fish on oven-proof platter. Halve tomatoes, place around fish, sprinkle with salt and pepper and arrange an onion ring on each half. Four remaining butter over fish and tomatoes. Bake in a hot oven 450 degrees F., about fifteen minutes un-

til fish is tender. Remove from oven and garnish with sliced lemon and parsley.

**Savory Macaroni**  
 1/2 package macaroni  
 3 quarts water  
 1 teaspoon salt  
 1/2 pound cheese  
 1 cup chopped Brazil nuts  
 2 cups canned tomatoes  
 Salt  
 Pepper

Cook macaroni in boiling salted water until tender. Drain, blanch in cold water and arrange in greased baking dish in alternate layers with cheese and Brazil nuts. Season tomatoes to taste with salt and pepper and pour over macaroni. Bake in moderate oven (375 degrees F.) about fifteen minutes until cheese is melted.

**PRESERVE CANADA'S WILD FLOWERS**

From early spring until late autumn, the woods, glens and open spaces of Canada are made beautiful by a succession of wild flowers, more varied and as full of charm as the best gardens can provide. In all this glorious profusion, however, lurks a danger. Unfortunately many of the flowers, particularly of the larger centres of population, never give a thought to the fact that there may all too soon come an end to this great abundance of wild plant life through heedless destruction.

The preservation of wild flowers does not mean that no one is allowed to pick a bloom, but it does entail due regard to the future of the plant. It demands a little thought.

How is a plant to survive if there are not sufficient flowers left on it to form seed, and how can a plant possibly live if it is torn up by the roots, as is too often the case. Tearing a plant up by the roots to gain a bloom is wanton destruction and means only one thing—the passing of beautiful wild flowers from the Canadian landscape. Some species of wild flowers, such as violets, hepaticas, and others with flower stems rising directly from the roots, may be picked at will, so long as the plant body is not disturbed, but other wild flowers like the trillium, Ontario's floral emblem, should never be gathered freely, and as a matter of fact are best left alone in their natural setting, as the flowers cannot be picked without removing all the foliage on which depends the maturing of the bulbous root for the following season's crop of flowers.

Conspicuous efforts have been made by the various horticultural societies throughout Canada to arouse public sentiment towards the proper protection of the native flora, and though much has been done, still more organized work is necessary on the part of all institutions in the Dominion to bring home the fact that unrestrained and destructive gathering of wild flowers will eventually cause the disappearance of the finest specimens of Canadian wild plants. It is a matter of public education, for people do not wantonly destroy beautiful things far less flowers.

In the United States, no fewer than 23 of the States have passed laws designed to protect wild plants. Those rules do not prevent the picking of wild flowers, but they do penalize the destroyer of roots and plants.

Recruit Instructor (to a squad of new boots at the Naval Training Station)—"Halt!"  
 But one of them marched on.  
 Recruit Instructor—"See here, Jones, what did you do before joining the navy?"  
 Jones—"I was a teamster, sir."  
 Recruit Instructor (next time he gave the command)—"Squad halt, Jones, whoa!"

**GARDENING NOTES**

Climbing plants or vines play an important part in any scheme of landscape gardening, adding a finishing touch to wall, fence or verandah that is not possible by any other means. There is a mistaken idea that such plants may be harmful to brick or stone-work. Aside from the fact that climbers add a little trouble to the job of painting the wood-work around the doors and windows, authorities claim that there is no harmful effects whatever but, on the other hand, there are several substantial advantages.

A house with the walls well screened is much cooler in the hot weather for the simple reason that sun does not reach heat absorbing brick or stone. As for verandahs, the advantage in shade, coolness and privacy of such natural screens is too obvious to need detailed explanation.

There are many types of both quick-growing annuals and perennials, among them ones hardy enough for most sections of this province.

**Productive Vegetables**  
 The gardener with only a little land to spare should concentrate on those vegetables which give the biggest returns for the smallest space occupied. Among such kinds are beans, carrots, lettuce, Swiss chard, spinach, cucumbers and beets. In the lesser-known vegetables are: leeks, egg and pepper plants broad beans and oos lettuce. These can all be grown in most districts. Experts advised the hide-drying foliage. Then again, quick-growing annuals will always be useful for filling in any blind spot in the perennial beds where winter has been unusually severe.

**Filling In**  
 It is a good plan to use started annual flower plants for planting among tulips and other spring flowering bulbs which will be past their best in a few more weeks. They need something to hide dying foliage. Then again, quick-growing annuals will always be useful for filling in any blind spot in the perennial beds where winter has been unusually severe.

**An Alkaline Soil**  
 Most trees, shrubs, flowers and grass grow best in a neutral or alkaline soil. Only a few varieties of plants need an acid condition. How can we tell what kind of soil we have? Buy at any drug store 10 cents worth of litmus paper, take a cupful of the soil, and water and if a blue litmus paper turns red the soil is acid. If it stays blue it is on the alkaline side.

In order to make an acid soil "sweet" or alkaline, first get air into the soil by adding sifted coal ashes, cinders, strawy manure, agricultural slag from blast furnaces, or agricultural lime.  
 Soil must also have drainage for taking away excess water. Plants can not get food from water-logged earth. The soil may be clay or sand and in either case it must contain humus to supply plant food. Humus is decayed matter of the ground where vegetables or farm crops have been raised contains humus and is called topsoil.

When is a man thinner than a lath? When he's a-shaving.

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**MEAT CONSUMPTION IN CANADA**

According to an official estimate on the consumption of meats per head of population in Canada from 1934 to 1937, a decline was indicated from 140.25 lb. per head in 1934 to 127.40 lb. in 1937. In 1934 the consumption per head of beef and veal was 67.87 lb., in 1937 it was 58.89 lb. The figure for pork in 1934 stood at 62.35 lb. The consumption of mutton and lamb per head was reported at 6.26 lb. and in 1937 at 6.16 lb.

of poultry increased from 16.91 lb. in 1934 to 18.15 lb. in 1937, hens and chickens being responsible. The consumption of hens and chickens increased from 13.89 lb. per head in 1934 to 15.65 lb. in 1937, the consumption of turkeys, ducks and geese showing a slight decline. The figures are turkeys 1.85 lb. per head in 1934 and 1.57 lb. in 1937; ducks 3.8 lb. in 1934 and 2.8 lb. in 1937; geese .79 lb. in 1934 and .65 in 1937.  
 Slam of the month: Knitting gives women something to think about while they are talking.

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 Helmer **CORNED BEEF** 2 Tins 25c  
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**PITTED DATES** 2 Pounds 19c  
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Old Colony Maple SYRUP 16-oz. Bl. 24c  
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