

REDUCE DROWNING FATALITIES

During the next few months much will be heard of the Schafer prone pressure method of artificial respiration for the season of drownings has commenced and the Schafer method is the one that has world-wide approval.

The campaign inaugurated last summer by the Health League of Canada to reduce the number of drowning fatalities was based on the use of the well-known Schafer method; and intended to educate the public to the need for longer application of this means of artificial respiration.

It was revealed that too often attempts at resuscitation were abandoned either because the supposedly drowned person was immersed for more than ten minutes or because it was assumed that absence of heart beat or breathing meant the victim was dead.

The Health League will continue its warnings this summer and death should never be admitted until rigor mortis sets in.

Various methods of attempted resuscitation are recorded from the earliest ages. Burning and cutting of the skin; the use of boiling water and burning oil whiplashes and noise were among the more drastic procedures.

Application of heat by warm clay or ashes, counter shock, ducking in water and blows on the soles of the feet and near the heart were supposed to be effective. Other methods included fumigation, that is, the blowing of tobacco smoke or charcoal fumes into the mouth, also the rolling of a patient in a barrel or on a barrel.

The earliest record, of course, of an attempt to resuscitate is in the Bible, which records that Elisha brought back to life the son of a Shunamite woman by breathing into the mouth of the child.

In the 16th Century the common fresside bellows was used in Switzerland to introduce air into the lungs of an apparently drowned person.

In 1776, John Hunter improved the bellows so as to fill the lungs with fresh air and withdraw exhaled breath. In 1782, this method was approved by the Royal Humane Society of London.

Not until 1911 was the modern pump-motor, the automatic pumping device energized by compressed air in tanks, introduced.

The Council of Physical Therapy of the American Medical Association in approving recent mechanical developments points out emphatically that the Schafer prone pressure should not be abandoned but that safety organizations and first-aid groups should be carefully instructed in the use of this valuable measure.

MAN WHO JOINED THE ARMY AT 68 CUTTING NEW SET OF TEETH AT 85

"It doesn't hurt me at all," said Harry Hill, resident of the village of Otterville, Ont., who, at the age of 85, has begun to cut his third set of teeth.

The first tooth in the third set is a molar in the lower jaw. "I had no idea I was getting a tooth," continued Mr. Hill. "One morning I just put my tongue back there and found it."

The thought of getting a new set of teeth doesn't bother Mr. Hill in the least. He resides with Mr. and Mrs. George C. Smith on the outskirts of Otterville and is still active, walking to the post-office, half a mile distant, for his paper each day.

Born in London, England, he was brought to Toronto by his parents when he was nine years old. A retired shoemaker, he has lived in Otterville for some 20 years. He reads a great deal.

"I enjoy a good day's fishing," he remarked with a smile. "We have a little private pond on the property here."

When he was 60, Mr. Hill joined the army in Brampton, but was discharged after a few months.—Daily Star.

IALOGUE ABOUT THE KING

On reading in The Globe and Mail that Prime Minister King is going to accompany King George VI on his American visit, I can visualize a million dialogues between American school children and their parents in seeing a parade in which the King of England and Prime Minister King take part, which will be very much after the "Baby Snooks" pattern: "School Child—And they are both Kings, eh, daddy?" "Father—No; only one, the King of England."

"Ain't the other man King, too, daddy?" "Yes, but just Mr. King of Canada."

"Oh, I see, daddy. And the other man is Mr. King of England?" "No, no, no. The King of England is not Mr. King. He is the King."

"Isn't the other man King, too, daddy?" "Yes, certainly."

"Yes, Canada got two Kings, daddy?" "Now, listen! Oh, for crying out loud! Shut up and watch the parade."

—Lorne K. Smith in the Globe and Mail.

HORNBY W. I. OFFICERS

Mrs. C. Patterson was elected president of the Hornby W. I. at the annual meeting held recently at the home of Mrs. Elmer May. Other officers elected were: Honorary presidents, Mrs. J. Wilson, Mrs. W. J. Chisholm; vice-presidents, Mrs. Guy Bussell, Mrs. Russell King; secretary-treasurer, Mrs. F. Leamont; assistants, Mrs. A. King; directors, Mrs. E. McMillan, Mrs. M. J. Brown, Mrs. P. Merry, Mrs. C. Beatty; district director, Mrs. W. Hamilton.

Ho: "Women can never keep a secret."

She: "Yes, they can. I have kept my age a secret ever since I was twenty-five."

Ho: "But one day you will let it out."

She: "No; if I can keep a secret for eight years, I can go on keeping it."

Terrier Gets His Name From Latin Word 'Terra'

Terriers get their name from the Latin "terra," denoting the type of dog that "goes to earth," or in plain American digs and beards the quarry in its underground lair, observes Edwin McK. Johnson in the Chicago Daily News.

The breeds included in this variety group follow: Airedale, bedlington, bull terrier, cairn, dandie dinmont, fox terrier (smooth and wire-haired), irish, kerry blue, lakeland, shasha, manchester, schmoizer (miniature and standard), scottish, sealyham, skye, straffordshire, welsh and west highland white.

The fox terrier, probably best known of all, is used on the fox-hunt, when the fox goes underground. The fox terrier is usually carried by one of the hunt riders in a "knapsack" and goes into action when the larger hounds corner the quarry. There are two types of fox terrier, the smooth coated and the wire coated, both being alike structurally. The wire coat, which appears on welsh, irish, airedale, scottie and others, is considered the perfect coat.

The smooth-coated terriers include the popular bull terrier and its cousin the straffordshire. Both are aggressive and courageous and with their well set-up bodies and power make fine protectors.

The manchester terrier is one of the oldest varieties, being (like most others) from the original old english black and tan terrier stock.

The dandie dinmonth, roughly, has the appearance of the cairn, but is longer and lower in body. A mass of hair on the face identifies the low-slung skye terrier.

The irish is one of the gamiest of the terrier family, having been used for such unbelievable work as lion hunting. The kerry blue runs this breed a close second for courage.

There are other terriers, better or less known, like border terriers and lakelands, like borders, take their name from localities and districts of England, as do airedales (Aire valley), kerry (Kerry county) and straffordshires.

Snowy Owl Resident of Both Old World and New

The snowy owl is something of a fisherman, as well as a mighty hunter. It has two methods of catching fish. One of them is to fly along just above the surface of the water until it locates a fish, whereupon it reaches in and grabs it with one claw. The other method is to lie in wait on some rock, or perhaps a piece of ice, until the moment comes to strike. Although nyctea, the scientific name of the snowy owl, is a word taken from the Greek nykteus, which means nocturnal, the owner of the name does not confine itself to the hours of darkness for hunting, but is quite active in broad daylight, relates a writer in the St. Louis Globe-Democrat.

The snowy owl is a resident of both the Old World and the New, living in the northern sections of both. For a nest it usually scrapes a hole in the soil on a ledge of rock or some other spot that is somewhat higher than the surrounding country. While it is usually wary and shy, both the father and the mother bird will unhesitatingly attack a man if he comes close to their nest while there are eggs or young owls in it.

Were it not for the fact that its head is almost perfectly round, giving it rather a comical appearance, the snowy owl would have to be rated as our most beautiful owl. It is a big fellow, attaining an average length of about 23 inches, the female being slightly larger than her mate. The normal color of this bird is white, with a larger or smaller number of narrow horizontal bands of black all over the body.

Pencils Used in Writing

The kind of pencil which is used to write on slate makes its mark on the slate because the slate itself is hard enough to rub the pencil down when it is pressed. If you try to write on paper with a slate pencil, the paper will tear because paper is too soft to wear the pencil down. The slate must not only be hard, but also a little rough to have the pencil mark effectively. Have you ever tried to write on a blackboard with a grease spot on it? If you have you can easily understand why roughness is essential to the proper wearing down of a slate pencil. For the same reason, neither an ordinary lead pencil nor a slate pencil can make a mark on glass because the glass is too smooth. It hasn't sufficient friction to wear the point of the pencil as the pencil is moved across its surface.

Onion of Lily Family

The greatest blot on the onion's reputation is the fact that when peeled it excites the nose and eyes nerves of its handlers, makes them weep copiously. But actually, it's just a misunderstood "black sheep" of the lily family, asserts a writer in the Washington Post. Originally it grew wild in western Asia, and has been cultivated since prehistoric times. The Egyptians, with great insight, called the strong plant a god on earth. By long cultivation, the onion has been bred into dozens of different-appearing plants. Truly a naturalized American, the onion grows in every state, as a commercial crop, it is more valuable than any other minor vegetable, except tomatoes, lettuce and cabbage.

King George Born in 1895

REIGNING MONARCH IS SECOND SON OF KING GEORGE V AND WAS EDUCATED ON ISLE OF WIGHT

Our present King is the second son of King George V and was born in York Cottage on his father's Sandringham Estate on December 14th, 1895. He was educated at Osborne School in the Isle of Wight, from whence he graduated to Dartmouth Naval Academy. Like his father, King George V, he had a natural inclination toward the sea, and looked forward to a career as a Naval Officer.

In 1912, the Prince joined his first ship, H.M.S. Cumberland, and made a cruise to the West Indies in 1913. This was followed by his first visit to our shores when his ship called at Canada and Newfoundland and he travelled as far inland as Montreal. In September, 1913, as midshipman he joined the Collingwood, a battle cruiser.

When came the Great War, and the Prince took part as a sub-lieutenant in its greatest naval engagement, the Battle of Jutland. He served as an officer in one of the forward gun turrets, and was mentioned in despatches for "coolness and efficiency under fire."

The Prince was keenly interested in aviation, and was one of the first Naval Officers to become an officer of the Royal Air Force.

In preparation for the increasing responsibilities of public life, Prince George entered Trinity College, Cambridge, as an undergraduate. In 1920 he was made Duke of York.

On the 26th of April, 1923, a Royal romance culminated in the marriage of the Duke to the Lady Elizabeth Bowes-Lyon, daughter of the Earl and Countess of Strathmore, of an ancient Scottish family, whose ancestral seat is Glamis Castle, rich in legend and history.

Interest in the Royal pair was increased by the birth of their first daughter, Princess Elizabeth, their presumptive to the Throne, in London on April 21st, 1926.

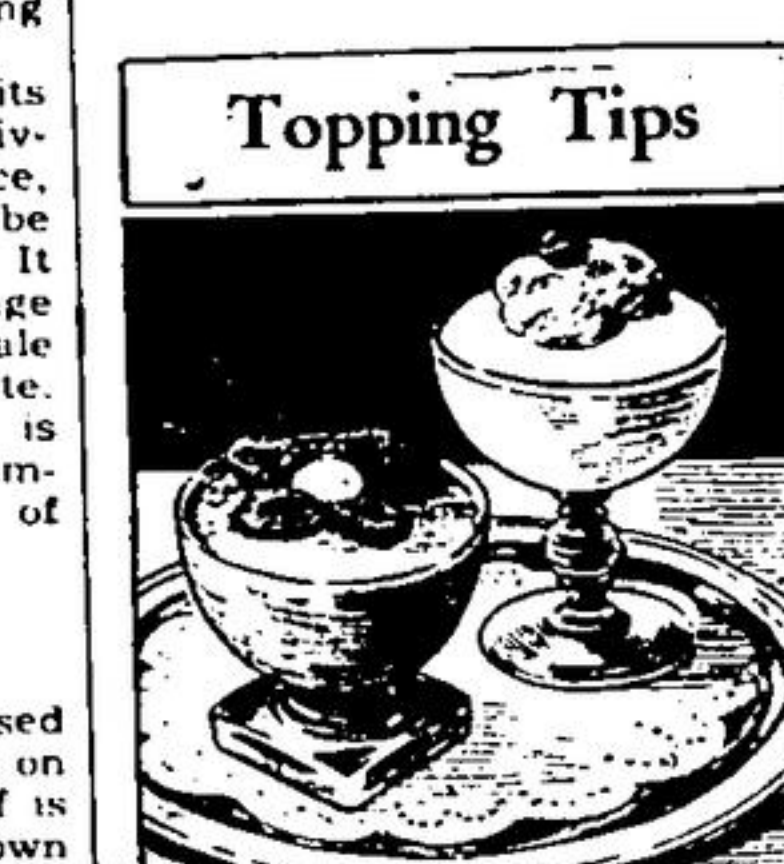
Public duties soon called the Royal parents to leave their infant daughter for a time, to make a journey to Australia where they opened the first Parliament of the new Commonwealth at Canberra. A visit to New Zealand followed.

In 1930, their second daughter, Princess Margaret Rose, was born at Glamis Castle. The two little girls soon won the hearts of the people.

Two years ago, at the age of 42, Prince George was called to the Throne. With all the splendour of the Coronation ceremonies in Westminster Abbey, he assumed the ancient crown of Edward the Confessor and was presented to his people as King George VI.

His character and his character have fitted him for the great responsibility that lies upon him. Her Majesty possesses the same devotion to duty, combined with a natural tact and a charm that endears her to all who meet her. Their personal qualities have gained for our King and Queen the affection and respect of their people. Canada welcomes them wholeheartedly. God save the King; God bless the Queen.

Topping Tips



By BETTY BARCLAY

The simplest dessert may be turned into a festive dish by the use of an attractive and appropriate topping. If you have never realized this, glance at the above illustration of two dishes of renet custard—dressed in their "company finery."

A dish of renet custard, by the way, is the answer to a mother's lament about the child who will not drink milk. Without the trouble of baking or boiling, this inexpensive eggless dish may be prepared in the cool of the morning and placed before the family at noon or night.

For "company dress" use for a topping such foods as preserved fruits, jellies, whipped cream, chopped nuts, crushed cookies, dried fruit, sauces, or marshmallow whip. Follow the recipe below, choose your favorite topping—and you have the answer to your hot weather dessert problem!

Vanilla Renet Custard

Set out 4 or 5 dessert glasses. Warm one pint fresh milk (not creamed or soft curd) slowly, stir constantly until lukewarm. Test a drop on inside of wrist frequently. When comfortably warm, 120° F.—not hot, immediately remove from stove. If desired, add small pinch of salt. Stir vanilla rennet powder into milk thickly until dissolved—not over one minute. Pour at once, while still liquid, into individual dessert glasses. Let set until firm about 15 minutes. Chill rennet custard in ice box. Serve in same glasses—and don't forget that "topping."

SHE COULD NEITHER WALK NOR SLEEP

Arms and Feet Swollen with Rheumatism

This woman suffered for many years. Pain sapped her strength until she lost hope of recovery. Many remedies were tried, but nothing broke the grip of her crippling rheumatism. At last her husband persuaded her to try Kruschen Salts:

"My arms and feet were swollen with rheumatism," she writes. "I could not walk nor get regular sleep, and nothing did me any lasting good. I was so hopeless of ever getting better, I lost my good nature entirely. Then my husband persuaded me to try Kruschen Salts. After two weeks I began to feel better. I persevered, and in six weeks, I was able to go for a walk. Now I am free from pain and I feel grand."—(Mrs.) F.W.

Rheumatism is commonly caused by deposits of uric acid crystals, which lodge in the muscles and joints. Kruschen helps to break up these deposits of troubling crystals and to convert them into a harmless solution, which is removed through the natural channel—the kidneys.

They encountered each other at lunch-time, and Jim had some news for Jack.

"Have you heard the news" about Percy?" he said.

"He got engaged at the dance last night."

"Oh, are the banns up yet?" "I'll say they are! No more smoking, drinking, or betting."

She was having her first driving lesson, and hubby was the teacher. Suddenly finding herself faced with a very difficult traffic problem, she lost her head.

"Tell me, quick!" she cried. "What do I do now?"

Hubby seized his chance. "Oh," he replied, quietly, "just imagine that I'm driving, and do what you'd say I should do."

Friend—"Did you get any replies to your advertisement that a lonely maiden sought light and warmth in her life?"

Spinster—"Yes, two from electric companies and one from the gas people."

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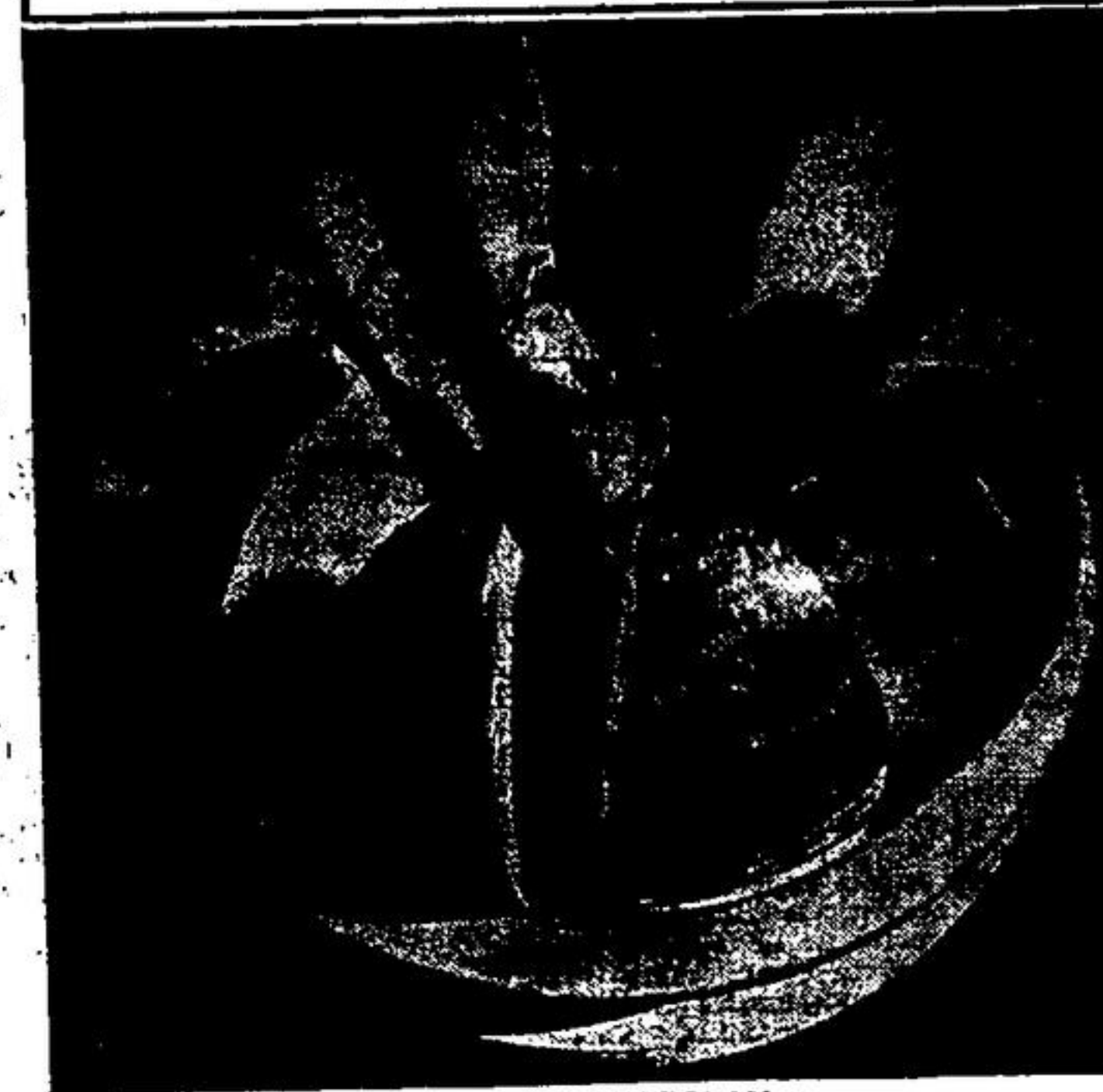
The Black Premium Percheron Stallion

Jupiter (13905)

the property of Neil E. McKinnon & Son, Hillsburg, formerly owned by Dawe's Breweries Ltd., Montreal, Que. will stand at Albert Hamler's Ltd. & Town Line, Nerval, from Monday evening until Wednesday afternoon, commencing May 22nd, 1939.

ENROLMENT CERTIFICATE. Enrolment No. 3175. Form 1A Premium No. 75. The pure bred Percheron Stallion Jupiter, registered in the Canadian Percheron stud book as No. 13905. Owned by Neil E. McKinnon & Son, Hillsburg. Foaled in 1927—has been enrolled under the Stallion Act. Inspected on the 18th day of October, 1938, and found to be sound, of good conformation and an animal typical of the breed.

Serving Sectioned Apples



By BETTY BARCLAY

Apples can now be cored and sliced by a single motion, through a new stainless steel kitchen utensil. Serving these sectioned apples to guests adds a thoughtful (and novel) touch to the apples-and-popcorn evening at home. To give a very festive air, a tray of sectioned red-skinned apples can be arranged, flanked by wedges of cheese, popcorn or popcorn balls, salt wafers, or nuts. Just a tip: sprinkling lemon juice on the cut apples will prevent discoloration.

Of primary importance, of course, is the convenience of the slicer "gadget" for everyday usage, as it expedites the preparation of apples for sauce, pies, and all recipes calling for apples.

This utensil is available through leading grocery stores, who offer it for a very nominal sum with purchase of certain outstanding brands of Pacific Northwest apples.

Women who already have slicers are getting them for friends as gifts.

Many recipes utilize the slicer-cut apples (cut in eighths) without further slicing. A couple such recipes follow:

Apple-Carrot Casserole. Cook carrots, that have been sliced once lengthwise, until nearly done. Remove water and place with slicer-cut apples in a buttered casserole. Sprinkle about a tablespoon of brown sugar over the top; dot with butter. Bake in moderate oven until apples are tender and sugar has melted through.

Apple-Oatmeal Breakfast Dish. Cook slicer-cut apples in syrup made by boiling one cup sugar with one and one-half cup water for five minutes. Drain, and mix apples into hot cooked oatmeal. Serve with cream and sugar.

Fried Sausages and Apples. Fry sausages slightly. Add slicer-cut apples and fry a few minutes, until brown and tender. Remove sausages, and add one heaping tablespoon of brown sugar for each apple used. Baste apples with syrup formed in pan, and serve with sausages.

REINDEER MOVED TO FAWNING GROUNDS

Canada's reindeer enterprise continues to make satisfactory progress, according to reports received by the Department of Mines and Resources, Ottawa, from the Reindeer Station in the Mackenzie Delta area, Northwest Territories. With the completion of another successful season on the inland winter range, the main government herd, now comprising about 3,500 head, was moved during the last week of March to the selected fawning grounds on Richards Island, a short distance off the Arctic coast.

In addition to providing a well-protected area for the fawning, which usually starts in April and continues into June, Richards Island produces an excellent growth of grasses, shrubs and sedges which form the summer diet of the reindeer. The island has been used as a summer range since 1938, and is the scene of the annual round-up in mid-summer, when the deer are put through the corrals and counted.

The smaller herd of about 900 deer, which was separated from the main herd last December and established in the Anderson River area under native management, also passed the winter in excellent condition. These animals have been brought to the coast area for the fawning season and summer grazing, and are at present located near the mouth of the Anderson River in the vicinity of Nicholson Island. The natives entrusted with the herd are under the direct supervision of the chief government herder.

VISIT OF THEIR MAJESTIES THE KING AND QUEEN AT GUELPH, ONT.

Tuesday, June 6th

SPECIAL TRAIN SERVICE—Standard Time. Leave Georgetown 10.30 a.m. — Arrive Guelph 11.00 a.m. Arrive Guelph Jct. 11.05 a.m. Returning Leave Guelph 2.25 p.m. — Arrive Georgetown 3.00 p.m.

ROUND TRIP BARGAIN EXCURSION FARES. ADULTS .50c — CHILDREN .25c. Children 5 years and under 1/2 fare—12 years and over full fare. BUY TICKETS IN ADVANCE — AVOID TRAIN DELAYS

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