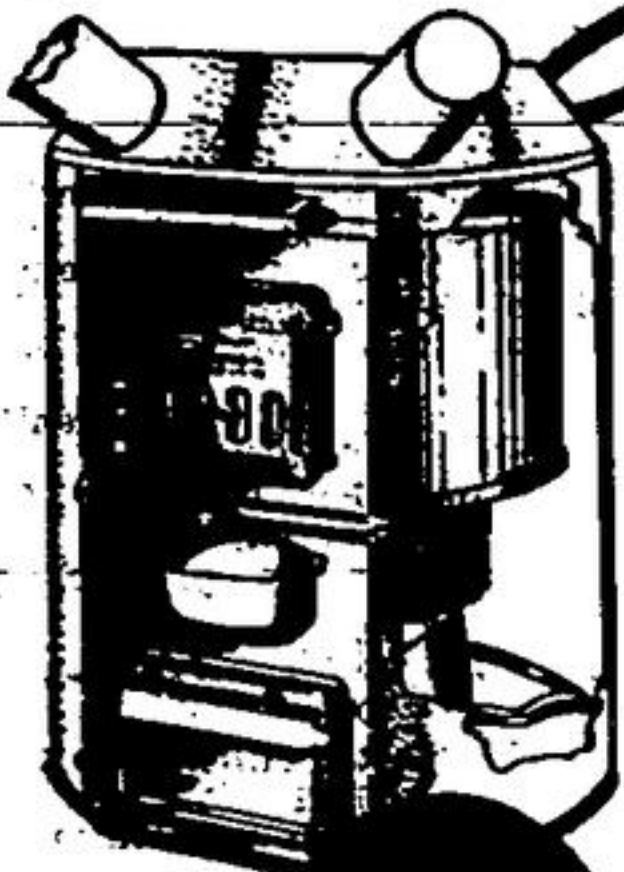


Very Finest Quality
"SALADA"
TEA

Only
TWO WEEKS
TO TAKE ADVANTAGE
OF THIS Special OFFER



SAVES
1 TON
IN 7

Clare Bros. special offer of Clare HECLA Furnaces expires in just two weeks' time! If you have been putting off the purchase of a new furnace... if you have been putting up with discomfort, inconvenience and expense... take advantage NOW of this amazing opportunity to install a new Clare HECLA Furnace for only \$5.00 down. Lowest terms ever offered. Act quickly as time is getting short. Come in or phone for details.

CLARE HECLA FURNACE

G. R. Muckart
 PLUMBING, TINSMITHING, ELECTRIC WIRING
 PHONE 319w or j GEORGETOWN

IMPORTANT CHANGES
WEIGHTS POTATO BAGS

An important alteration has been made in the standard size of bags in which potatoes are packed for sale. The 80 lb. and the 90 lb. bags which have been in extensive use, particularly in Eastern Canada, are to be abolished after July 1, 1939, by an amendment of the regulations under the Fruit, Vegetables and Honey Act, and the only legal weights after that date for potatoes packed in cotton, jute or mesh bags for sale are 100 lbs., 75 lbs., 25 lbs., and 15 lbs. The weights for potatoes pre-packed in paper bags are 10 lb. and 15 lb.

There are many advantages attached to the change. The new bag weights are computed in quarters of the hundredweight, and it will be easy to recognize the differences in weight when the bags are on display. For example, the difference between 75 lb. and 100 lb. and 50 lb. and 75 lb. will be readily apparent. Under the old system this was not so easy. When 80 lb. and 90 lb. bags were being simultaneously offered for sale, the buyer was likely to be confused if not misled. The new regulation eliminates this confusion, and, in the interest of uniformity and fair dealing, will benefit both buyer and seller.

The old 80 lb. bag is supposed to have developed from the use of second-hand sugar and flour bags which could not be made to obtain the well-established one and a half bushel, or 90 lbs. As no doubt the 75 lb. bag will be the most popular size for use in Eastern Canada and the 100 lb. bag in the West, the alteration in the regulations will tend to decrease the number of different sizes the shipper will have to stock, and it will encourage the use of new bags instead of second-hand ones.

The 100 lb. bag has been in extensive use throughout Canada for some time especially in the Western Provinces, and is also the principal bag container for potatoes in the United States and is regarded as the import and export trade bag.

NON COMMITTAL

"Once upon a time, they say, a man invented a mousetrap. He believed his fortune would be made by its sale if he could get President Lincoln to recommend it. After a long, persistent effort, he secured an audience with the President, and received the following recommendation, which will apply to many things besides mouse-traps:

"For the sort of people who want this sort of thing, this is the sort of thing that sort of people will want."

— Every year, soot to a total weight of 75,000 tons falls on the city of London.

Compassion to an offender who has grossly violated the laws is, in effect, a cruelty to the peaceable subject who has observed them.—Junius

Mother Wins

By ELIZABETH G. GRAY
 © McClure Newspaper Syndicate.
 WNU Service.

"BREEZE out of it, will you, Ma, and lend me a stamp? Atta girl! Oh, I know, Sweets, you are tired, and wish I would stay at home for once and help out, but gee, Ma, think of my lily-white feed hooks! They'd look like raspberry tarts if I followed in your tracks for an hour. Housework is your life, Ma; you like it. I hate it. Now, why should I deprive you of the greatest joy in life?"

"I am writing to the beauty prophet in the 'News' for some expert advice. Jimmie told me last night that my arms were like phantom wings. I can't stand 'wise-cracks like that from anyone, especially Jimmie. If I can't make that Romeo, I shall die unloved and unwept."

"Don't bluster, lambkins; I know what you are about to spill, but this Sybil is paid for divulging her secrets, and we pay for the paper to profit by her knowledge. No stamps! Oh, Ma, now I will have to hoof way up to the corner to get one."

"There he is now. Let him in like an angel and amuse him for a minute while I slip into this ounce and a half and put my lips on. And Ma, please don't tell him that sweeping develops arms. . . . It puts domestic ideas into his head."

"Hey, there, Jimmie! Entertain

SHORT SHORT STORY
 Complete in This Issue

Ma like a sugar, will you? I won't be a whiff getting ready. Atta boy!" The voice trailed off behind a banging door, leaving Ma and the uncomfortable Jimmie in a vacuum.

The boy broke the silence abruptly; tensely: "I want to marry Hope, Mrs. Dale."

"You will need hope and faith, and courage to undertake such a contract, boy."

"You do not understand—Hope, Mrs. Dale. She is sensitive, impressionable, spirited."

"You may marry Hope, James, with my blessing. I really like you, boy, and wish you happiness. Perhaps I can help you if life gets too confusing."

A few mornings later Hope read the answer to her letter in the beauty column conducted by the famous Maybelle Lejeune, and drew a pained sigh. No suffering was too great in the cause of beauty, so she took the broom and duster in her hand with the same spirit that Joan of Arc showed when she led her army on to victory, and began making a clean sweep.

When Jimmie called that evening Hope was sweetly reminiscent of her day's labor, seeming all that was housewifely and desirable. Her arms and back ached but her cheeks were flushed with a natural, rose bloom.

Hope was a glutton for punishment. The broom and the duster were her masters, and she blossomed under the strict training. Maybelle Lejeune had accomplished in one paragraph for Mrs. Dale what a lifetime of pleading could not have done. She was often to be seen those days with her hands folded quietly in her lap and a Mona Lisa smile playing about her lips. She had time to visit old friends, a pleasure she had denied herself for years.

One afternoon Hope decided to clean the attic. She had not been up those narrow, steep stairs since early childhood.

A locked door! Hope peeped through the slits in the unmatchboard door. Typewriter! Curiosity had to be gratified at the expense of honor. Standing on an upturned chest, she wriggled over the top of the door where the partition did not meet the slanting roof. On a small table was scattered a realm of typewritten sheets, some carbon copy, and many filled with rough notes. One neatly piled bundle was signed in her mother's own handwriting:

BEAUTY SECRETS

By Maybelle Lejeune
 On one sheet was the duplicate copy of the answer to her own letter.

Hope crept shamefacedly down the stairs, and when her mother returned the table was arranged for dinner and the savoring aroma of roasting beef assailed her nostrils. As Mrs. Dale innocently kissed her daughter, a happy, contented smile lay deep in her mysterious, quiet eyes.

Mother had won.

Girls Given Title of "Mrs."
 In olden times all women in this country over twenty-one years of age, and sometimes even young girls, were given the title of "Mrs.," says *London Answers Magazine*. In the register of burials for the parish of St. Margaret's, Westminster, the burial of Milton's second wife and his infant daughter, aged five months, are both registered as "Mrs. Katharin Milton," the only mark of distinction being the letter "C" for "child" after the second name.

Please Summer Appetites
With An All Salad Meal



By BETTY BARCLAY

An all salad meal answers the problem of something different for summer menus. This three-in-one service is easy and simple to prepare, and will prove popular with family and guests. The salads chosen offer a variety of foods and flavors and are well-balanced in food value.

In the combination pictured, Macaroni Salad supplies calories, Tuna Fish Salad takes care of the protein requirements, and Orange Dessert Salad adds important and necessary health factors in minerals and vitamins as well as juicy refreshment. Potato salad may be substituted for the macaroni, veal or chicken for the tuna.

Lemon juice in the salad dressings gives a freshness of flavor and further health value. Some will like more of the tart lemon flavor for the fish and macaroni salads and for these a dish of lemon quarters is provided.

The three-compartment salad bowl is new and smart. If desired, salads may be served in separate bowls. Crisp salad greens are placed on the service plates, which should be large enough to hold good-sized portions of each salad. Salad recipes which follow are planned to serve 4 to 6.

Macaroni Salad
 2 cups cooked salad macaroni
 1 cup cooked peas
 1/2 cup shredded raw carrot
 2 tablespoons minced bell pepper
 2 tablespoons minced pimiento
 Lemon mayonnaise

Combine ingredients with mayonnaise to blend. Garnish with a pepper ring and pimiento strips.

Tuna Fish Salad
 2 hard cooked eggs, sliced
 2 7-ounce cans tuna

1/2 cup chopped cabbage
 1 1/2 cups chopped celery
 Lemon mayonnaise
 Combine ingredients with mayonnaise to blend. Top with egg slices and parsley sprigs.

Orange Dessert Salad
 2 cups slices cut from California oranges
 1 1/2 cups strawberries, raspberries or halved cherries
 Lemon French Dressing

Reserve enough of orange slices to garnish top of salad. Cut remaining slices in halves. Combine fruit with Lemon French Dressing to moisten well. Top salad with whole orange slices, several berries or cherries, and mint sprig. California oranges are chosen for these slices because they are firm-textured and practically seedless. Peel with a sharp knife, removing all outer skin and inner membrane down to juicy meat. Cut in thin even slices.

Lemon Mayonnaise
 1 egg
 1/2 cup lemon juice
 1 teaspoon mustard
 1 teaspoon salt
 1 tablespoon sugar
 Dash of pepper or paprika
 1 pint salad oil

Combine egg, lemon juice and seasonings. Beat oil in slowly, using whirl type beater. Continue beating until dressing is thick. (Makes about 2 1/2 cups.)

Lemon French Dressing
 1/2 cup lemon juice
 1/2 cup salad oil
 1 teaspoon paprika
 2 tablespoons sugar or honey
 Shake well before serving. (Makes 1 cup.)

SHADE FOR POULTRY
WHEN WEATHER IS HOT

According to the Dominion Experimental Farms Service, the problem of the lack of shade for poultry during the hot weather period is met either by planting corn or sunflowers early in the season. A few rows planted near the colony house answer the purpose well: If the chicks are running out the young plants should be protected for a few weeks by a temporary shade.

By the time the hot weather comes along the corn or sunflowers will be high enough and strong enough not to be bothered by the chickens. A more permanent sort of shade can be provided by making a structure which is mostly roof and open on all four sides. Some poultrymen even make the roof of old bags which give protection on dry, hot days. Modern poultry practice demands that chicks be raised on clean, fresh land each season to escape disease and worm infestations and as a result it is not possible to have the colony houses permanently located near shade trees. Most farmers know this and haul the colony houses to fresh land in one of their fields and so there is the need of the temporary shade so easily provided by either corn or sunflowers planted early enough to give them when it will be needed in a month or two.

HOW THE ELEPHANT
USES HIS TRUNK

The elephant has the most useful nose of all animals. It is true, simply because he can use it for so many things, and in so many ways.

First, his nose commonly known as his trunk is a trumpet, for through it he communicates with the other elephants in the herd.

Second, it is a feeder, for he uses it to put his food into his mouth.

Third, it is a siphon and a sprayer, for he draws water up into it, then sprays it over himself, not only because all elephants love water, but also because it helps to keep his thick hide in normal condition. The spray is also cooling.

Fourth, it is a lever, for he can use it to pry up many heavy objects.

Fifth, it is a crane, for he uses it much like a derrick, to hoist heavy material, such as logs, which would require many men to lift.

Sixth, it is a pusher. Haven't you seen pictures where a fond parent is pushing the baby elephant when a herd is on the march?

Seventh, it is a conveyor, as he uses it to carry loads of different things some of them quite long distances, and also to shunt things about on commands from his master.

Eighth, it also serves as a stepladder. Riders use it as a means of reaching his broad head or back.

Ninth, it is a regular nose, too. He has to breathe, doesn't he?

Tenth, it also serves as a flail, for he makes good use of it during play, and as a means of punishment.

Lastly, it is the elephant's signaling device, for he raises it above his head and waves it about in the air in

a manner understood only by other elephants, or those who comprehend elephant language. —In "Our Dumb Animals."

Meet Mr. Salad, C.S.

By Frances Lee Barton

If professional men and women are entitled to C.S., M.D. and D.S. after their names, why can't we honor some of these guys with salads that are far ahead of the old lettuce and tomato combinations that are merely "Salads"?

So, Mr. Salad, C.S. is my name for the Crisp Summer Salad below. Try the recipe and I am sure you will agree that this particular delicacy is entitled to a salad degree:

Crisp Summer Salad
 1 package lemon or lime-flavored gelatin; 1 pint hot water; 1 tablespoon vinegar; 1 teaspoon salt; 1 cup sliced cucumber; 1 cup thinly sliced red radishes; 1 cup thinly sliced young onions.

Dissolve gelatin in hot water. Add vinegar and 1/2 teaspoon salt. Chill until slightly thickened. Season vegetables with 1/2 teaspoon salt and fold into slightly thickened gelatin. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise. Serves 8.

A COUPLE OF BEERS

The surprise to me is that boys are under the impression that beer is not intoxicating. When I question a lad about his delinquent acts, I ask him if he had any liquor. His answer invariably is "No, sir, I just had a couple of beers." They don't seem to realize that beer is intoxicating. About forty per cent of the boys coming into my court are beer drinkers. — J. M. Braude, Judge of the Boys' Court, Chicago.

WHEN YOUR EARS BUEN

The popular superstition is that when your ears burn there is somebody talking about you. Was first mentioned by the ancient Roman writer, Pliny, who remarked on it as being universally believed by the people. The superstition to-day says that if the right ear tingles someone is speaking well of you but if the left ear, evil, says London *Till-This* magazine. In everyday life it is quite usual for a person who is rebuked to blush. So if you are being criticized in your absence you will know it by the burning of your ears.

ADVERTISING
PAYS DIVIDENDS!

Let the Printed
 Word Tell Your Story

We Produce
 Good Printing

Tickets
 Blotters
 Circulars
 Envelopes
 Invitations
 Broadsides
 Statements
 Letterheads
 Calling Cards
 Window Cards
 Business Cards

The Georgetown Herald
 Phone No. 8 — Georgetown