

Shop DOMINION Baking Goods for LESS MONEY!

Pastry Flour	WHITE HAYIN 24 lb. Bag	73c
Domino Baking Powder	lb.	17c
Maple Leaf Lard	1 Pound Pails	13c
SEEDLESS RAISINS	2 lb. 23c	
VEB'S COCOA	1/2-lb. tin 21c	
DOMINO TEA	lb. 78c	
DOMINO SOAP	4 lb. 35c	
FLAKES	4 lb. 35c	
STRAWBERRY - Glass		
JAM	32c	
AYLMER NO. 4 PEAS	2 tins 21c	
AYLMER TOMATOES	2 tins 23c	
AYLMER TOMATO JUICE	3 tins 25c	
AYLMER TOMATO CATSUP	2 btl. 27c	
LYNN VALLEY PEAS	2 tins 19c	

Eddy's Silent Matches 3 boxes 23c
Wheat Flakes 5 lb. bag 19c

Fruit and Vegetables

ORANGES, 288's	23c	Fresh TOMATOES	lb. 21c
ORANGES, 176's	47c	Crisp White CELERY	2 bun. 23c
BANANAS	2 lb. 18c	LARGE HEAD LETTUCE	ea. 10c
GRAPEFRUIT 5 for	23c	Fresh RADISHES	2 bun. 11c
LEMONS	doz. 29c	Ontario TURNIPS	2 lb. 5c

DOMINION STORES LIMITED

PHONE 64 FREE DELIVERY GEORGETOWN

Social and Personal

Mrs. A. McAllister is spending a few days in Toronto with Mrs. William Ross.

Mr. and Mrs. Isaac M. Bennett spent New Year's with Mr. and Mrs. David Lindsay, Acton.

Mrs. Arthur Arnold, of Montreal, Que., is visiting in town with her mother, Mrs. William Anderson.

Mr. and Mrs. A. D. Dowell, of Detroit, Michigan, were holiday visitors with Mr. and Mrs. T. Orvie.

Mr. John Hammond, of Ingersoll, and Mr. Bill Blumson, of Lockport, visited in town with friends over the holiday.

Mr. William Bullivant was taken to George General Hospital where he is under observation and may have to undergo an operation.

Miss Evelyn Shore has returned to town after spending the Christmas and New Year holidays with her mother in Macfield.

Roxa Duncan and John Calder, of Niagara Falls, and Kay Orrien and Lila Davison, of Toronto, were holiday visitors with Mr. A. Duncan.

Mrs. Hurluff visited at the home of Mr. and Mrs. W. T. Hurluff and Mr. and Mrs. Campbell Sunday for New Year's. Mr. and Mrs. John Lang, Orangeville, Mr. Fred Weaver, Mrs. George Thompson, Mrs. J. Butterill and Mrs. J. H. Butler, Mr. and Mrs. Peter Clark, Mrs. Jean and Mr. Alan Clark of Toronto.

Miss Betty Schenk was the guest of honor at a party held Saturday evening at the home of Mr. and Mrs. George Barend, Glen Williams. Miss Schenk has joined the C.W.A.F. and reports for duty in Toronto this week. During the evening she was presented with a military wrist watch, the gift of her friends who wish her the very best in her new undertaking. Among those present were Miss Audrey Murray, Miss Marion Ostrander, Miss Margotic Schenk, Mrs. J. Williams, Miss Midge Davidson, Miss Betty McGowan, Miss Douglas Sargent, RCAF, Miss Bill Anderson, ACC John White, RCAF.

Mr. and Mrs. J. A. McDermid and a John, of Grand Valley, spent New Year's day with Mrs. J. McDermid and family.

Mr. and Mrs. A. J. O'Neill, June and John, of Toronto, spent New Year's in town with Mr. and Mrs. J. N. O'Neill.

Engagement

Mr. and Mrs. David Barclay with their two children, of their home at 1010, Toronto, in the Georgetown district, are the parents of a son, Mr. David Barclay, born on January 1st, 1942. The father is a member of the Royal Canadian Mounted Police.

Mr. and Mrs. David Barclay with their two children, of their home at 1010, Toronto, in the Georgetown district, are the parents of a son, Mr. David Barclay, born on January 1st, 1942. The father is a member of the Royal Canadian Mounted Police.

TIMELY TOPICS FOR WOMEN

By Barbara Baines

A SOLDIER'S WIFE WRITES TO THE COLUMN

This week I received a letter which I believe will be of heartfelt interest to every woman and especially to those whose men are overseas. I am quoting it in full.

I am one of an ever-renewing group of women whose homes have been broken up by the war. With them I have followed my husband from camp to camp; with them I have faced the loneliness of searching for a room or apartment in a strange town; with them I have spent empty afternoons playing bridge, gossiping, knitting, waiting for the welcome telephone call with word that the men were coming in from camp. To a woman who has had a pleasant home the prospect of such life is hard and it is the first intimation of the lonely weeks and months which are to follow the excitement of enlisting.

After I had watched the convoy sail away, bearing my husband to strange new worlds from which he could never return to me the same man, a most overpowering feeling of loneliness descended upon me. Once again I had to grapple with life by myself. New adjustments had to be made. What should I do? Where should I make my home? The necessity of settling even the smallest detail seemed difficult since it must be done alone after years of sharing these things. After much thought and discussion with my friends, I accepted a position as a teacher, since that is the one thing for which I am trained. In this capacity I have an opportunity to bring home to the boys and girls the value of the world which we have almost lost and to which we must cling at all cost. Only by teaching the youth can we hope to achieve the glory of a world as proclaimed by Edwin Markham when he said:

The crest and the crowning of all good
 Life's final star is Brotherhood
 But it will bring again to earth
 His long-lost Peace and Mirth
 Will send new light on every face
 A kindly power upon the race
 And till it comes we men are slaves
 And travel downward to the dust of graves.

Before my husband left, Canada, one has no idea of the confusion which can result from the hurried time it takes for word to go to England. Even cable cannot be depended upon. Our car was a 1937 model and when gas became difficult to obtain I thought I had better sell it. I wrote to my husband for advice but did not receive an answer until a month later after I had sold the car. In that case again, the decision had to be made by me alone and it was hard to do.

Christmas arrived with its resulting problems. What were we to do about Christmas cards? All these things should have been discussed before my husband left, but we did not think of them. I sent an air-mail letter asking what he should do. My husband replied by forwarding me a list of our friends to whom he was sending cards from both of us. Later he called me that he had sent them. Many of these people were out of touch and would be expecting a Christmas message from us. At the time of writing they have not arrived and I have given them up as lost. I should have sent others but I hoped to the end that the ones from England would arrive.

A friend of mine whose husband is a doctor in England had a problem of his own. Her husband wrote home for a certain medical instrument which he had ordered and wanted to be sent there. How was she to send it? It was a matter of time and she was afraid to entrust it to the post office. On the other hand it was going to cost \$17.00 to send airmail. Finally she was able to get it very carefully and sent it by boat. It had not reached her home when I heard from one of them that it cost a fortune to send.

Please read Barbara's letter, and very warmly to you. There are however many unexpected things of course, the job of your first baby, the happenings of the war, the arrival of letters after three weeks of waiting, the fun of packing overseas parcels. Every person who has a relative overseas has a point of contact. What is best to do? How quickly do the first waves get? You can talk frankly about the matter with the one you are depending on and all the other wives, mothers and sisters who are waiting letters to be sent overseas one day. An old English characterman I had in and soon we began discussing the merits of packing them yourself or sending them through the tobacco companies. We stood for half an hour on a busy street corner while she told me about losing her husband in the last war and about her son who is in England now. It is amazing how close the women of overseas men feel. We are all sisters. This offers bright hope for our future civilization.

As a reader of the Barbara Baines column I have enjoyed the two articles on War Marriages. I thought that my experience as the wife of an overseas man might be of interest to your readers. It seems to me that there must be many other wives who have much to add to this letter from their experience. I hope that they will write to Barbara Baines and share these with us.

(Signed) A SOLDIER'S WIFE.

THE BOOK OF THE WEEK

"THREE CAME TO VILLA MARIE" By Alan Sullivan
 (Oxford 31pp. \$2.50)

The story opens in Old France. Paul, a young man of solid worth, is in love with the beautiful and piquant Jacqueline, when she meets the glamorous young army captain Jules, who promptly sweeps her off her feet. An indiscretion sends Paul to New France where he farms at Lachine, near Villa Marie (now Montreal).

When King Louis XIV catches a glimpse of the lovely Jacqueline he is greatly attracted and sends for Jules to become one of his bodyguard at Montreal. Life at court is full of intrigue. Mmes. de Maintenon and de Montespan are jealous of the King's attentions to Jacqueline. Jules is furious, and finally he and his young wife are sent to the New World. And at Villa Marie the destinies of the three cross once more.

The author's description of life in the new colony is excellent. It was during the precarious days while the vigilant Frontenac was on a visit to France, and Indian raids and the threat of torture a constant menace. Paul met all dangers with courage, but in this rugged environment Jules' weakness began to show up.

But when the little settlement of Lachine was barbarously attacked the two men, both still loving the gallant Jacqueline, fought shoulder to shoulder against the Iroquois. Half were killed, and those taken prisoner, Jules among them, suffered a worse fate. But Paul was rescued by an Indian girl who had worked in his household.

Alan Sullivan is a Canadian, an engineer and explorer who has travelled in many parts of the world and written many semi-historical novels, but this is one of his best.

MATCHLESS SPONGE CAKE

How are your sponge cakes? So many young housewives complain of failures, but they are simple to make than you ever dreamed if you will just follow a few easy rules. Lovely sponge and angel cakes depend on their lightness on the air beaten into them. That is why air is sifted in with the flour, beaten in with the eggs, and kept in by the careful folding together of ingredients.

1 1/2 cups sifted cake flour
 1/4 teaspoon baking powder
 4 egg whites
 1 teaspoon salt
 1 teaspoon grated lemon rind
 4 egg yolks
 2-3 cup boiling water

Sift flour once, measure and add baking powder and salt, sift repeatedly at least three times. Beat egg whites until thick and light. Add 1/4 cup sugar gradually, beating constantly. Beat egg yolks with rotary beater or flat wire whisk until light and foamy throughout; add remaining 3/4 cup sugar gradually and continue beating until stiff enough to hold up in satiny peaks. Add vanilla and lemon rind. Add boiling water to egg yolks, stirring well; then add flour all at once and beat with spoon until smooth. Fold quickly into egg whites. Turn into large ungreased tube pan, and bake in moderate oven (350 degrees F.) one hour and five minutes, or until done. Invert pan one hour, or until cold before removing cake.

This cake is delicious just as it is, served with fruits, ice-cream and custards, or you may like it iced thinly with an orange butter icing.

CARROLL'S

Frankford or Green Valley
PEAS
 3 16-oz. 25c

Evaporated MILK 3 16-oz. 25c
 Jewel Salad DRESSING 12-oz. 39c
 For Soup Making
 Red Lentils 1/2 lb. 14c
 Quick or Regular Rolled Oats 4 lb. 18c
 Dried Green PEAS 1/2 lb. 13c
 Small White BEANS 2 lb. 9c

PORK & BEANS Aylmer 3 20-oz. 25c
SPAGHETTI Libby's 3 15-oz. 25c
APPLE JUICE Allen's or Aylmer 2 20-oz. 15c
Baking Powder Carroll's Own 16-oz. 17c
COCOA FRY'S 1-lb. tin 31c
CHEESE Rideau Loaf pound 37c
BISCUITS Tea Time Cream Sandwich pound 19c
MARMALADE Wethey's Orange and Grapefruit 32-oz. jar 23c

Kraft Ready DINNER pkg. 18c
 Quaker (Whole Wheat Cereal) MUFFETS 2 pkg. 19c
 Raspberry or Strawberry JAM Stuart's 12-oz. jar 29c
 Swift's Pork Specialty PREM 12-oz. tin 32c
 Sliced Side BACON lb. 39c
 Champion Cat or DOG FOOD 2 tins 19c
 Clark's Tomato or Vegetable SOUPS 3 10-oz. tin 20c

Ask for **ROMAR Coffee**
 1-lb. bag 39c

Keep a Supply on Hand
LAVERENE 1/2 lb. 9c
 Soaks Clothes Whiter
RINSO pkg. 9 1/2c, 24c, 48c
 For Freshness and Health
LIFEBUOY 2 cakes 13c
 Sani-White Toilet TISSUE 4 for 25c
 Maple Leaf Soap Flakes 1/2 lb. 19c
CLEANSER tin 5c

Another Brand **DANDEE COFFEE**
 1-lb. bag 32c

Medium Sized **PRUNES** lb. 11c
 Weston's All Purpose Crackers **CLIX** 1/2 lb. 15c
 You Like Coffee-You'll Like Instantly Made **NESCAFE** 1-lb. tin 22c 4-oz. tin 59c

Choice Hearts of Celery bdl. 12c
 Honker Brand Cranberries lb. 25c
 I.C. Delicious Apples 3 for 10c

LARGE SEEDLESS GRAPEFRUIT 5 for 25c
 HUNKINT - Good Size ORANGES doz. 23c

FRUIT AND VEGETABLE PRICES GOOD UNTIL SATURDAY NIGHT ONLY.

SWEET CAPORAL Cigarettes
 THE PUREST FORM IN WHICH TOBACCO CAN BE SMOKED

NEW ADVERTISEMENTS

BOARDERS WANTED
 Comfortable home for two girl boarders. Apply HERALD OFFICE.

FOR SALE
 A quantity of mixed grain, oats and barley. Apply BEN YOUNG, 11p Phone 62 r 14, Georgetown.

FOR RENT
 3 rooms on ground floor, separate entrance, hot and cold water. Apply at HERALD OFFICE.

FOR SALE
 1000 tickets to the opening hockey game between Georgetown and Pergus, Monday, January 12th. These seats are only slightly used. Apply at HERALD OFFICE.

FOR RENT
 One large front room, on ground floor, extra warm with every convenience; immediate possession. Apply at HERALD OFFICE.

WANTED
 Live and dressed poultry. Highest market prices.
 A. BARNETT & SON, Huttonville. Phone Brampton 343 r 14, reverse charges.

Have Us Examine Your Child's Eyes Now

Dr. O. T. Walker, R. O. EYESIGHT SPECIALIST

who will be at his office over the Bell Telephone Co., Main Street, Georgetown, the second Wednesday of each month, or you may consult O. T. Walker at his office in Brampton.

PHONE: Georgetown 87 Brampton 139

HENRY HODGSON
 Funeral services for Henry Campbell Hodgson, who died in Toronto General Hospital, the previous Sunday.

The late Mr. Hodgson, was 67 years of age, was a native of England, and came to this country about forty years ago. He was employed for many years by Fred Lyons on his farm in this district. Rev. W. C. O. Thompson was in charge of the funeral services. Interment was in Greenwood cemetery, Georgetown.

MISS THE PRESS AGAIN!
 Sorry, folks, but the serial "Two Keys to a Cabin" was crowded out again this week. Next week we will be back with the usual 8-pager, however.

PHONE 357 Free Delivery MAIN ST. Georgetown