

CARROLLS

Pure Clover **HONEY**
 2-lb. tin 31c, 4-lb. tin 55c

For Flaky Pie Crust **CRISCO**
 1-lb. tin 25c, 3-lb. tin 65c

QUEENLAND **PICKLES** SWEET MIXED 27-oz. jar **23c**

Campbell's **TOMATO SOUP** 2 10-oz. tins 17c

Silver Ribbon **TOMATO JUICE** 2 1/2 qt. 10c

Toasted Puffed Wheat—With Free Glassware
Newport Fluffs 13-oz. pkg. 39c, 8-oz. pkg. 25c

Carroll's Finest Blend **ROMAR COFFEE** 1-lb. bag 39c

Crown Brand—Save Labels for Warship Pictures
Corn Syrup 5-lb. tin 53c, 2-lb. tin 23c

FRANKFORD **PEACHES** HALVES 15-oz. tin **11c**

Aylmer Choice **TOMATOES** 2 2 1/2 lbs. 23c

Doerr's Biscuits **CHOCOLATE PUFFS** 1/2 doz. 19c

Aylmer **BLACKBERRIES** 1 1/2 doz. 19c

Gentle—99 44/100% Pure **Ivory Soap** 2/13c, 1/10c

Try This New Improved Cleaner **OLD DUTCH** 1/2 doz. 10c

Pure Mild **PRINCESS SOAP FLAKES** 2 reg. pgs. 29c

Antiseptic **ODEX HEALTH SOAP** 4 cakes 25c

McCormick's Choc.-Coated Candy **GRAND SLAM MIX** 1/2 doz. 29c

McCormick's **LICORICE ALLSORTS** 1/2 doz. 19c

Blue Ribbon **BAKING POWDER** 1/2 tin 25c

For Tomorrow's Breakfast **CRAPENUTS FLAKES** 1/2 doz. 15c

SUNKIST **ORANGES** doz. 27c, 33c, 39c

SEEDLESS **GRAPEFRUIT** 5 for 25c

R.C. DELICIOUS **APPLES** 3 for 10c

NEW GREEN **CABBAGE** lb. 5c

NEW BEETS or **CARROTS** 2 bunches 17c

LARGE HEAD **LETTUCE** 2 heads 23c

We reserve the right to limit quantities of all goods to family requirements.
FRUIT AND VEGETABLE PRICES GOOD TILL SATURDAY NIGHT ONLY!

Free Delivery MAIN ST. Georgetown.

USE OFF-PEAK HOURS FOR YOUR LONG-DISTANCE CALLS

FROM 1-2 P.M. AROUND 6 P.M. AFTER 9 P.M.

Clear telephone lines for ALL-OUT PRODUCTION

Your telephone is part of a vast interlocking system now carrying an abnormal wartime load. Don't let needless delays hold up messages on which production efficiency may depend.

OTHER "WARTIME TELEPHONE TACTICS"

- BE SURE you have the right number... consult the directory.
- SPEAK distinctly, directly into the mouthpiece.
- ANSWER promptly when the bell rings.
- BE BRIEF. Clear your line for the next call.

These things may look trivial, but they are very important.

On Action Service

James Carlisle Buried at Hillsburg

SILVERCREEK RESIDENT DIED SUDDENLY LAST WEEK

The community of Silvercreek, Seventh Line, Esqueping Township, was saddened by the sudden death of Mr. James Carlisle at his home on Wednesday, March 4th, in his seventy-seventh year.

He was born in the Township of Osborne, Huron County, the eldest of the family of the late William and Mary Ann Carlisle.

Mr. Carlisle took a pride in his community and was a kindly, quiet citizen and a lovable neighbor. He was a member of the Presbyterian Church. He farmed most of his life in the vicinity of Hillsburg, in Erin Township. He retired some seven years ago to the home from which he passed away.

To mourn his death, he leaves his wife, who before marriage was Zebudah Barbour, and one daughter, Bona. There also remains one sister, Mary (Mrs. R. Patterson) of Rockwood, and three brothers, William, of Guelph, John, of Toronto, and Robert, of Georgetown. One brother, Albert, predeceased him some twelve years ago.

The funeral was held at two-thirty o'clock Friday, March 6th, from the funeral parlours of Johnstone & Rumley, Acton, with services conducted by Rev. C. C. Cochrane. The many friends and floral tributes bore testimony of the esteem in which he was held. He was laid to rest in Huxley's cemetery, Hillsburg. The pallbearers were four nephews, Aldon, Ross, Elliott and Wilbur Patterson, Frank Bayliss and Frank Smith.

SWEET CAPORAL

IMPROVED UNIFORM INTERNATIONAL SUNDAY SCHOOL LESSON

BY HAROLD L. LUNDQUIST, D. D.
 Of the Moody Bible Institute of Chicago.
 (Released by Western Newspaper Union.)

Lesson for March 15

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THE MIGHTY WORKS OF JESUS

LESSON TEXT—Matthew 8:23-25.
 GOLDEN TEXT—What manner of man is this, that even the winds and the sea obey him!—Matthew 8:27.

The mighty works of Jesus declared Him to be the Son of God—yes, very God Himself. Unbelieving men who would discredit the Word of God and deny the Godhood of the Son are at much labor and trouble to explain away the miracles, but without any success.

In our lesson for today we have Christ showing His divine power over the forces of nature, and over the demons of the evil spirit world. We find the disciples in the storm—

I. Fearful—but Not in Danger (vv. 23-27).

The Son of God—who had become Son of man—showed His true humanity by that weariness which made Him sleep through a tempestuous storm such as often came upon Lake Galilee. "Like a general in time of war Jesus slept when He could."

As He calmly slept, fear of destruction laid its deadly grip upon the hearts of the disciples. For the moment they saw only the angry waves, the smallness of their craft, the hopelessness of their situation, apparently forgetting that with Christ in the boat they were in no danger, in spite of the fearfulness of their surroundings and circumstances.

Is this not clearly a lesson for us in this day so full of alarms and fears? If we think of circumstances and conditions round about us we shall be overcome with fear—and well we may, if we do not have Christ with us in the boat of life. But if He is there—if we are His in the kinship of regenerating grace—we are in no danger. Shall we not accept the tender rebuke, "Why are ye fearful, O ye of little faith?" (v. 26).

The majestic scene of Christ stilling the tempest, reminds us not only that He can control any force of nature, but also that there is no storm of heart or mind or life to which He cannot authoritatively say, "Peace, be still" (Mark 4:39). Will you trust Him with your problems?

On the other side of the lake Christ met another kind of need—and cared for it. He there delivered two men who were—

II. Demon-dominated, but Not Hopeless (vv. 28-34).

There is only one devil, but he has many demons who do his bidding. The evidence is clear that these demons were able to enter into the personality of a human being and take control of the life. This was not insanity or a sickness of the body, but devil domination.

These two men (Mark and Luke speak only of one—perhaps the more violent of the two) were so strong and wicked because of the demon in them, that their relatives and friends had given them up as hopeless and had sent them out to live in the wilderness.

How horrible is the power of the devil in the life of any man or woman. But let us never forget that while no man can control such a situation (Mark 5:4), God is able. "With God all things are possible" (Matt. 10:26). We have not done all we can for our devil dominated friends and relatives until we have brought them to Jesus.

Notice that the demons recognized Christ as the Son of God (v. 20). They knew that He had the power to control them and that the day was to come when He would judge them.

The men were completely cured (Mark 5:15) as the demons were permitted to enter the herd of swine. Those poor beasts, apparently not content to harbor the evil spirits, cast themselves into the sea.

When the people of the land heard what had taken place they asked Jesus to leave. They evidently weighed the relative value of two men in their right mind over against a herd of swine and decided that they could not afford to have men delivered from the devil at such expense.

Unfortunately the "descendants" of those people seem to be in some of our churches today. They can afford anything in the way of luxury for themselves, but they are sure it costs too much to keep the church open—or to provide a preacher—or suitable equipment for the Lord's work. How unspeakably sad!

Perseverance
 Soldiers must break step in marching over a bridge, for the vibration caused by their marching in step would shake down the most solid structure. And so it is with the spiritual obstacle you may meet: steady tramping, the plodding doing of your duty day after day, will in time tumble it over. In any task to which God sets you perseverance is all the power you need.

TIMELY TOPICS FOR WOMEN . . . By Barbara Baines

IT IS NOT TOO EARLY TO BEGIN CONSERVING WOOL

Are you taking good care of your woollens? They may have to last you a long time, so perhaps you had better start now to see that they get ample protection from moths, and careful laundering. Wool is of tremendous importance to a nation at war. It is needed to provide warm clothing for the fighting forces, and also to keep the civilian population comfortable should fuel be restricted or heating services be for any reason interrupted.

The great importance of the lovely shawl was fully brought home to us when we heard of Hitler's desperate appeal to the German people for every scrap of warm clothing which they could spare to keep his far-flung troops from freezing to death in Russia. But only the German people were asked for woollens. We are told that in Norway Nazi police invaded civilian bedrooms and made off with an estimated three-and-one-half million blankets, and the people of the other occupied countries have been likewise looted of their blankets, warm jackets and coats.

The fact that the allies now have under their control an annual wool crop of about 4 billion pounds, while the axis have only 260 million pounds, is in the military sense very significant, and may yet help bring us victory. Half the world's total supply is produced in Australia, New Zealand and South Africa, with the U.S.A., South America and Russia next in importance.

The last war proved that only virgin-wool gave satisfactory health protection, as when even 20 per cent re-used wool was added in the making of uniforms the men suffered from wide epidemics of pneumonia and influenza in severe weather. But it takes a lot of wool to clothe the large armies needed today if we are to win. When we take into consideration the fact that it requires 1 1/2 pounds of the clip from 12 sheep to clothe a soldier for a year we begin to realize what heavy demands there will be even on our great resources before this war is over.

At present, we in Canada, have plenty of wool for our regular needs but we produce but a small part of it at home. All our best wool comes from Australia, half-way round the world, and the remainder from South Africa, nearly as far away. But shipping is daily being called upon to assume new tasks, and we can't be sure that the boats that used to come laden with wool to our shores may not have to be diverted to more urgent uses.

Though stocks on hand are ample for the time being, by next fall we will probably notice a greater use of re-used and re-processed wools to supply civilian demands, and a scarcity of all-wool worsteds and dressy woollen fabrics. It is also expected that most of the woollens we will get in the future will contain a percentage of rayon or even cotton. By fall, too, rugs and carpets and perhaps blankets may be somewhat limited in both style and quality as well as quantity.

But if properly cared for good woollens will give long years of wear, and it is up to each of us to see that our present supplies are given the very best of treatment. It is not too soon to prepare for the invasion of moths which reaches its height in April. In laundering woollens the most important rule is, of course, to avoid extremes of temperature. Use warm water with a good rich suds, and souse the article; well to remove soil (but do not rub or twist). Repeat. Rinse in two waters also lukewarm. Squeeze out surplus water and hang to dry or in case of sweaters or other woollen garments shape on a towel and dry in a warm (not hot) place.

FOR OUR SCRAP BOOK

It seems to me sometimes that in this country we are all too warm and comfortable and well-fed to worry . . . even about the war.
 —C. J. O.—

HEALTH INSURANCE

In my opinion free education is the social service most important to the people of any country. But second only in importance comes free medical care. And in this respect the English-speaking peoples have taken a back seat to many other nations.

A healthy people are a strong and productive people, and a people who derive the maximum enjoyment out of life. But under our present system it is only the wealthy (and the very poor) who get really good medical attention. To the great middle-income group serious illness is a tragedy that may cost the saving of many years before all hospital, doctors' and nurse's bills are finally paid.

And only too often the middle-class man and his family put off seeing a doctor until the disease has gone too far for satisfactory treatment. Too often, too men and women drag themselves around for years feeling miserable when a minor operation would make a new period of them.

Ontario, however, took the first feeble step towards state medicine with the introduction in 1937 of the Ontario Associated Medical Services. The plan was drawn up with the blessing of the medical profession and of the Civil Service Commission which put up the initial cost of organization. It now has offices in Toronto, Ottawa, London, Hamilton and other centres. It is a non-profit organization. Subscribers to its services pay a monthly fee (\$0.50 for an average family of five) and have their medical, hospital and drug bills paid by the Association in case of illness.

There are certain rules that have to be complied with, and anyone interested may write to one of the branch offices for information, but in the space available I have not room to go into them in detail. Sufficient it is to say that most subscribers are well pleased with the treatment they have received, and until such time as national health insurance emerges from the shadows of wishful thinking, it offers the only means of medical security open to the middle-class family.

THE BOOK OF THE WEEK

(Thos. Allen, 845pp. \$3.00)

In "The Ivory Mischief," a Book-of-the-Month Club selection, the reader is introduced to the most romantic period in all history, the fabulously rich, fashionable and brilliant court of the youthful Louis XV of France.

Among the leaders of this 17th century smart set were the beautiful, vivacious, dark-eyed Magdalen, and her sister Cateau, a dazzling blonde. Both made brilliant marriages, but husbands and children did not interfere for long with their romantic affairs of the heart which followed one another in swift succession.

It is a glittering world of artifice and intrigue, of unscrupulous competition and shameless morals, but it is a gay world and most of you will be enthralled with Mr. Meeker's careful descriptions of the costume balls, of the carnivals, and other elaborate festivities which made up the daily life at court.

Since the book runs to such great length I will make no attempt to tell you the story save to say you may expect to find many interesting episodes about personages eminent in history, plenty of action and adventure, glimpses of battle and provincial life, and against the rich pageantry of court life a procession of fascinating characters, none of whom, Mr. Meeker insists, are imaginary.

SALVADOR CASSEROLE OF HADDOCK

During the last few years our South-American neighbors have become real people to us. With the new trade and military treaties has come a new understanding and a quickened exchange of ideas in politics, fashions, music, dances, etc. But South American foods seem to appeal to us particularly, perhaps because of their pliancy. Here is a recipe for haddock from El Salvador that I am sure you will all want to try.

- 1 1/2 lbs. fillets of haddock
- 1 half garlic clove
- Salt and pepper
- 1 1/4 lemons, juice
- 1/2 cup salad oil
- 1 1/2 cups sliced onion
- 3 cups canned tomatoes

Mash garlic clove with a fork and rub lightly over fish; sprinkle with salt and pepper and place in a casserole. Combine lemon juice and salad oil; pour over fish. Top with onion slices, tomatoes and parsley. Cover; bake in moderately hot oven (375 degrees F.) 30 minutes. Remove cover; bake 15 minutes longer, basting twice with liquid in casserole. Serve with rice. Approximate yield: 6 servings.

I have been hearing about some unusual uses for baking powder recently. How many of them have you tried? A pinch of baking powder in mashed potatoes to make them more fluffy; a tablespoon of water and a pinch of baking powder to the white of each egg increases the amount of meringue to top a pudding or pie; a pinch of baking powder added to the pastry makes a flakier pie crust, and is especially a boon to the inexperienced cook; a pinch of baking powder in whipped-cream makes it hold its shape better.