

**TENDERS FOR COAL AND COKE**  
Federal Buildings—Province of Ontario

Sealed tenders addressed to the undersigned and endorsed "Tender for Coal" will be received until 3 P.M. (E.D.S.T.), Thursday, May 7, 1942, for the supply of coal and coke for the Dominion Buildings throughout the Province of Ontario.

Forms of tender with specifications and conditions attached can be obtained from the Purchasing Agent, Department of Public Works, Ottawa; and the Supervising Architect, 36 Adelaide St. East, Toronto, Ont.

Tenders should be made on the forms supplied by the Department and in accordance with departmental specifications and conditions attached thereto. Coal dealers' license numbers must be given when tendering.

The Department reserves the right to demand from any successful tenderer, before awarding the order, a security deposit in the form of a certified cheque on a chartered bank in Canada, made payable to the order of the Honourable the Minister of Public Works, equal to 10 per cent of the amount of the tender, or to the Canadian National Railway Company and its constituent companies unconditionally guaranteed as to principal and interest by the Dominion of Canada, or the aforementioned bonds and a certified cheque, if required to make up an odd amount.

Such security will serve as a guarantee for the proper fulfillment of the contract.

By order,  
J. M. SOMERVILLE,  
Secretary,  
Department of Public Works,  
Ottawa, April 20, 1942.

**The Quality Tea**  
**"SALADA"**  
**TEA**

**Mrs. Robert McClellan**  
**Accident Victim**

**DIED IN ORANGEVILLE HOSPITAL**

Former Huttonville Resident, Struck by Bicycle, Succumbs to Injuries

Mrs. Robert McClellan, 77-year-old Orangeville woman, and a former resident of Huttonville and Brampton, passed away in Lord Dufferin Hospital, on Thursday, April 9th. A few days previous, she had been struck and knocked down by a bicycle, receiving a fractured leg and concussion and she failed to regain consciousness before her death.

The late Mrs. McClellan, whose maiden name was Eleanor Early, was predeceased by her husband about thirty-five years ago. At that time they were living in Huttonville, and Mrs. McClellan later moved to Brampton, and then to Orangeville, where she had since resided. She leaves a family of three—Harold, of Huttonville, who was formerly employed in

Georgetown with J. N. O'Neill & Son, Lewis of Sudbury, and Mrs. Fagan, of Mono Mills. She was an aunt of Mrs. Frank Petch, of Georgetown.

A funeral service was held on Saturday, April 11th, at the Turner Funeral Home, Orangeville, with a service in Norval United Church at 3:00 p.m. the same afternoon. Interment was in Hillcrest Cemetery, Norval.

**Dancing**  
EVERY WEDNESDAY  
Odds & Sods Hall  
**BRAMPTON**  
TIBSON-BOYD ORCHESTRA  
Dancing 8 p.m. to 1 a.m. D.E.T.  
REGULAR ADMISSION  
O. Hockley, Manager

**APPROVED**  
**UNIFORM INTERNATIONAL**  
**SUNDAY SCHOOL LESSON**

By HAROLD L. LUNDQVIST, D. D.  
Of The Moody Bible Institute of Chicago  
(Revised by Western Newspaper Union)

**Lesson for April 26**

Lesson subjects and Scripture texts selected and copyrighted by International Council of Religious Education, used by permission.

**WAYSIDE CONVERSATIONS**

LESSON TEXT—Luke 13:28-35.  
GOLDEN TEXT—And whoever hath not his cross taken up after me, cannot be my disciple.—Luke 14:27.

Learning by talking with Christ as they walked from place to place—such was the training for service which the disciples received. That was the greatest school this world has ever known, for while it had no great buildings, no beautiful campus, no learned faculty, it had the Son of God Himself as preceptor and teacher. With all due regard for our fine colleges and seminaries, we say this is still the outstanding need of Christian workers—to walk and talk with Christ.

On the day of which our lesson speaks the subject considered was how to be saved, and who should be saved. Several trends of thought emerged, but all pointed in the one direction of a diligent following of God's plan. In order to be saved, we learn, a man must

**I. Make an Earnest Effort (vv. 22-24).**

The question regarding how many were saved received no direct answer for our Lord wished to direct attention to the far more important question—Are you saved? Get that settled and the other matter will care for itself.

Here some who assume that it is an easy thing to be saved will receive a surprise, for our Lord says (v. 24) that it is something one must "strive" over, for so may the word "strive" be translated. The door into eternal life is so narrow that no man can pass through it with his sins—they must be taken away. Seeking is not enough (v. 24), one must "strive" to enter in.

**II. Enter While the Door is Open (vv. 25-30).**

The door stands open for all who will, to come in. (What a friendly thing is an open door!) But men idly ignore it, or definitely reject its opportunity. Or they seek it, but do not strive to enter in, and all at once it is closed. Then in a frenzy they seek to enter, but it is too late. What an appalling thing—to be eternally too late!

Note their claims of acquaintance with the Lord (v. 26). One is reminded of those who think they are Christians because father or mother belonged to the church, or because they attend an occasional church supper or listen to a sermon by radio. Unless we know Him personally as our Saviour, He will have to say to us, Depart from me, ye workers of iniquity (v. 27). Let us make that matter very clear to those to whom we minister, lest they be eternally lost.

**III. Follow the Fearless Christ (vv. 31-33).**

To know the high and unwavering character of one's leader is to go forward with real confidence. What about the Captain of our salvation? Here we find Him facing the indirect threat of a powerful and wicked earthly ruler, in perfect calmness, with the very poise of eternity upon Him.

Christ, conscious of His divine mission and with determination to do the Father's will (Heb. 10:7), knew no fear of man. As we are in His holy will as Christian men and women, we too may boldly say, The Lord is my helper, and I will not fear what man shall do unto me" (Heb. 13:6).

Consider the rebuke to Herod (v. 32). There is probably no place in Scripture where our Lord spoke with such stinging contempt of any man. It is almost as though the black cloud of eternal judgment already had settled around the head of this man who was so sly and crafty that the tenderhearted Jesus called him a "fox." One wonders of how many He would have to say the same in this our day of supreme and malicious wickedness.

We find one more vitally important thought here. Our Lord offers Himself. He calls sinners to repentance, but they must

**IV. Respond to His Invitation (vv. 34, 35).**

To fail to accept His proffered love is to be left desolate. To reject Him as Saviour (either by neglect or by definite act) is inevitably to bring judgment. To the Jews this meant loss of their national home—their leading city, but to us it means the loss of our eternal souls.

"There is terrible suggestiveness in the two statements in verse 34, 'I would,' 'Ye would not.' The whole secret of Jerusalem's desolation and destruction is found in the words, 'Ye would not.' The whole secret of the loss of the individual soul is found in the words, 'Ye will not' (John 5:40)" (John W. Bradbury).

This lesson presses home to the individual reader the question, Are you saved? What is your answer? It also affords the Sunday school teacher an excellent opportunity to seek to lead the members of the class to a definite decision for Christ. The Sunday school is a good place to give an invitation

**TIMELY TOPICS**  
**FOR WOMEN . . .** By Barbara Baines

**"MADE-OVERS" CAN BE ATTRACTIVE AS WELL AS PATRIOTIC**

Dressing children well on a limited budget calls forth all the ingenuity and resourcefulness possessed by the modern homemaker. But how beside stretching the pennies it is also our patriotic duty to make clothes wear twice as long as usual in order that there may be enough wool and rayon and cotton to fill our war needs.

There is one point that is important, though: If you want to have your children wear "made-overs" without any sense of shame without a broken heart, be sure that the made-over garment is not "funny-looking," that it is the type of thing worn by other children, that it has good style. Actually it is just as easy to have a "made-over" fashionable as not, if only you take a little pains to plan it, to see that it is well cut, and that colours match or contrast suitably as the case may be.

Here are some suggestions you may find helpful in making your children's clothes wear longer:

Boy's sweaters wear out at the elbows, but when the sleeves are cut out and the armholes neatly hemmed they are still serviceable as sleeveless pullovers. Girls sweaters may be treated similarly, and look smart with a separate skirt and wash blouse. The same is true of girl's woolen or corduroy jackets that have become worn at the elbows.

Have you ever tried dressing up a girl's plain sweater or cardigan with bright coloured wool embroidery in a simple pattern? It makes a new sweater out of an old one, and if you are smart the embroidery can even be used as a camouflage to cover up worn spots.

And while we are on the subject of sweaters did you know that hand-knit ones can be saved, the wool washed and perhaps dyed, and knit up again to make a completely new sweater.

Jumpers, skirts supported by straps over the shoulder, and separate skirts are good fashions for girls of all ages just now, and besides are especially suited to "made-overs." Woolen dresses in particular lend themselves to this treatment, which is fortunate now that it is so important to conserve wool. When the sleeves of the under-arm become worn it is a simple matter to cut out the sleeve, and hem the armhole and the lowered neckline, and presto . . . you have a new jumper.

Did you know that the beautiful cottons and broadcloths we are accustomed to seeing in men's shirts are becoming very hard to get. So when Miss M.T. Gorn we should no longer use them for dresses. If you are handy with your needle, how about using the coloured ones to make shirts for the boys, and the white ones to make blouses for the girls of the family. Or perhaps you may prefer to use them to make pinafores for home wear, or aprons for yourself.

Many of us are wishing now that we had back the old wool skirt or suit we threw away a couple of years ago, for pure wool cleans up and looks well as long as it hangs together. A woman's suit can quite readily be turned and made over into a jacket and skirt for her daughter. Even a light weight man's suit can be made into a smart suit for the teenage girl. And in fact some women are having their husband's outgrown tuxedos made into smart tailored suits for themselves.

Men's suits can, of course be made into suits for boys too, but I would not advise you mothers to attempt this job yourselves unless you have had some professional experience in sewing. Boy's clothes look pretty bad unless they are well cut and well tailored.

Be sure that you keep all buttons, buckles and zippers when clothes are worn out and discarded. Soon they will be very hard to get and they can be used over and over again.

Children's clothes should never be busy, but just the same it is surprising how some pretty buttons, some gay embroidery, or a fresh white blouse can improve the appearance of a "hand-me-down" or "made-over." Actually it is just these little extra, fashionable touches that make your children proud to wear them.

**FOR OUR SCRAP BOOK**

The biscuits were soggy; the cream was sour;  
The coffee was muddy and black.  
The baby whined; the gas was low,  
And Dad had a crick in his back.  
Tom lost his cap, the last bell rang—  
His shoe string broke in two—  
Things all gone wrong this whole day long  
Things all gone wrong this whole day long  
—Lydia Brown—

**SNACKS ARE RECOMMENDED**

And now they tell us eating between meals is often a good idea. According to the Nutrition Service, Department of National Health, a mid-morning or mid-afternoon snack may be just what you need when you feel tired and lethargic these spring days. Especially is this true in the case of war workers and others of whom efficiency and speed is demanded. A glass of tomato juice, or of milk, or a packet of peanuts and raisins are suggested as valuable "pick-me-ups." They say too that mothers would do well to give their children "a piece" after school . . . a peanut butter sandwich, or a cookie and a glass of milk, or a Graham cracker and a banana. But the snack should be just enough to offset the tired feeling, and not large enough to spoil your appetite for the next meal.

**THE BOOK OF THE WEEK**

**"CROSS CREEK"** By Marjorie Kinnan Rawlings  
(Saunders, 368pp. \$3.00)

"Cross Creek," a rich blend of autobiography and folk lore, reads more like fiction than non-fiction. It is a delightful story of the semi-tropical hinterland of Florida made famous by "The Yearling." It tells of an enchanted land of orange groves and cypress swamps, of birds and animals, and growing things.

Early you become acquainted with Mrs. Rawlings' neighbours in Cross Creek, white and coloured, children and adults. There is Martha, old and wise, who "took up the slack" in the years when money was scarce and help uncertain and who likewise shared prosperity when it came with dignity, for she was a born aristocrat, though coloured.

A long procession of negroes (many of them Martha's progeny) helped in the home or in the orange groves. They were a lovable lot, but unpredictable, for you never knew when they would be "taken suddenly" because of a shooting, or husband trouble, or a drunken spree.

You'll enjoy the story of the pound party at the Floyd's, of the Yankee tourist who came to Cross Creek, of Old Boss, who had lived with Old Boss and Ed, of Tomkins, and others of her neighbours. Perhaps you'll agree the Cross Creek folk are "a little biggity and more than a little queer," but you'll love them all.

Because "Cross Creek" is a personal narrative it is written with an intimacy and none of that you will find very engaging. It is a Book-of-the-Month Club selection and a veritable treasure house of Florida lore.

**FEATHER SPICE CAKE**

Have you ever tried to follow another woman's cake recipe with disappointing results? "What is her secret?" you say. Well there is more to baking a light, tender cake than meets the eye. If it is a butter cake you have in mind here are some of the things upon which success or failure depend.

1. Use a tested recipe, and follow it exactly.
2. Use good ingredients.
3. Measure accurately with standard measuring utensils.
4. Have all ingredients at room temperature . . . this is very important.
5. Line pans with waxed paper or spread with melted butter.
6. Spread batter evenly . . . well into corners.
7. Have oven heated in advance to required temperature. Place pan in centre of oven.
8. Cake is done if it springs back when pressed lightly with finger . . . or use a wire cake tester or wooden tooth pick.
9. Let cake remain in pan 5 minutes after baking, then turn out on wire rack to finish cooling.
10. When cold ice, if desired, and store in covered cake tin to keep from drying out.

2½ cups cake flour  
2½ tsp. baking powder  
½ tsp. salt  
1 tsp. cinnamon  
½ tsp. mace  
½ cup butter or shortening  
1 cup sugar  
2 eggs, unbeaten  
¼ cup molasses  
1 cup milk

Sift dry ingredients together three times. Cream butter and add sugar gradually. Cream until fluffy. Add eggs one at a time and beat thoroughly. Add molasses and blend. Add dry ingredients alternately with the milk, and beat until smooth. Bake in two 8-inch layer pans in moderate oven (375 degrees F.) 25 to 30 minutes. When done, cool, spread with caramel frosting, and sprinkle with nut meats.

**CARROLL'S**

CARROLL'S OWN  
**SOAP FLAKES**  
4-lb. Box 29¢

UNSWEETENED  
**GRAPEFRUIT JUICE**  
3 20-oz. tins 29¢

DOERR'S BISCUITS  
**Choc. Mallows**  
lb. 19¢

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

SPECIAL!  
**AYLMER APRICOTS**  
2 15-oz. tins 29¢  
FOR DELICIOUS CHOCOLATE  
**COWAN'S COCOA**  
½-lb. tin 14¢, 1-lb. tin 24¢

Ground Fresh at the Time of Sale—  
**DANDEE COFFEE** 1-lb. bag 32¢  
Jewel  
**Salad Dressing** 12-oz. jar 39¢  
Quick or Regular Cereal  
**ROLLED OATS** pound 5¢  
The "New" Blended  
**Jewel Shortening** lb. 19¢  
Has That "Real" Tomato Flavor—  
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Baskin—Helps You Conserve Sugar  
**Corn Syrup** 5-lb. tin 53¢, 2-lb. tin 23¢  
For Better Pies and Cakes—  
**Monarch Flour** 24-lb. bag 84¢  
Bright's Choice Red—For Dessert  
**Pitted Cherries** 16-oz. tin 18¢

CONCENTRATED  
**SUPER SUDS** large package 22¢  
MILDLY PERFUMED  
**ODEX SOAP** 4 cakes 25¢

Aylmer French-Canadian  
**GREEN PEA SOUP** 20-oz. tin 8¢  
Stafford's  
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Hoar's  
**CUSTARD POWDER** 5-oz. pkg. 10¢  
M. Lazenby  
**PREPARED MUSTARD** 2½-oz. jar 16¢  
Coke  
**Christie's Fruit Loaf** each 25¢  
Christie's  
**ANGEL FOOD CAKE** each 20¢  
Quick or Regular Cereal  
**Cream of Wheat** pkg. 14¢, 22¢  
McCormick  
**McLaren's Freez-Easy** pkg. 10¢  
Aunt Jemima  
**PANCAKE FLOUR** pkg. 15¢  
Hawthorn  
**LEMON OIL** 1-oz. tin 15¢, 2-oz. tin 25¢  
Hawthorn  
**FLOOR WAX** ½-lb. tin 25¢, 1-lb. tin 45¢  
For Your Compliment—  
**CAMAY SOAP** cake 6¢

Nestle's  
**EVAPORATED MILK** 3 10-oz. tins 25¢  
Aylmer Strained  
**INFANTS FOODS** tin 7¢  
Brunswick  
**CHICKEN HADDIE** 1-lb. tin 20¢  
Snowcap  
**PILCHARDS** 10-oz. tin 14¢, 2 3-oz. tins 13¢  
Crown's  
**KIPPER SNACKS** tin 7¢  
Aylmer  
**BLACKBERRIES** 15-oz. tin 19¢  
**CORNSTARCH** 1-lb. pkg. 10¢  
Trusted Puffed Wheat—Free Glassware  
**Newport Fluffs** pkg. 25¢, 39¢  
They're Kind to Clothes—  
**Ivory Flakes or Snow** ½-lb. tin 23¢  
Ains & Hammer  
**WASHING SODA** 2 pgs. 15¢  
Keeps Toilet Bowls Sparkling White—  
**SANI-FLUSH** tin 15¢, 29¢  
For a Lasting Shine—  
**2 IN 1 SHOE POLISH** tin 10¢

For Whiter Washes  
**OXYDOL**  
pkg. 9¢, 24¢, 65¢

Sliced  
**SIDE BACON**  
pound 39¢

Classic  
**CLEANSER**  
tin 5¢

**SUNKIST ORANGES**  
28¢, 35¢, 41¢ doz.  
**BANANAS**  
2 lb. 25¢

**GRAPEFRUIT** Large size . . . . . 5 for 28¢  
**CARROTS or BEETS** 2 bunches 15¢  
**TOMATOES** Firm ripe . . . . . lb. 18¢  
**CABBAGE** Firm, Green . . . . . lb. 5¢

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

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