

PHONE 161  
Corner Main & George Streets

**Scott's Garage**

**INTERNATIONAL**

SALES and SERVICE

SHELL PRODUCTS

**BRAY CHICKS**

Geo. C. Brown

1400 Main St. N. W.

Phone 161

**Telegram Critic on Boys and Bands**

Mr. Edward W. Wodson, music critic for the Toronto Evening Telegram, has been a summer visitor to Georgetown for the past number of years. He has a warm spot in his heart for Georgetown and when writing his "Music Notes" in the Toronto paper often refers to our town as Arcadia. In Friday's edition of the Telegram he had a very interesting column in which he discussed boys bands and the proposed new boys band camp at Waterloo. We reprint it for our readers.

**BOYS AND BANDS**

The difference between music of a band and an orchestra is far more profound than it sounds. This seems a simple thing to say but it is like the tinkle of a telephone call—it has immense possibilities behind it. As a matter of fact a concert band nowadays can—and does—make music every bit as delicate, sensitive, and expressive as that made by the most triumphant of symphony orchestras. Playing of the American Air Force Band recently in Toronto Exhibition band shell was orchestral in every essential detail. The violin has been called the "soul" of the orchestra. This is a good judgment, but not the best nor the final one. By the same token the clarinet could be called the "soul" of the band.

"Soul" or not, it is a fact that a great clarinetist is the equal of a great violinist. It is also a fact that good clarinets in a good band can play all that every good violinist can play (garring double stopping of course) in any symphony orchestra. It will be objected that good music is more than numbers of notes played sweetly and smoothly and so forth. This is true enough, but there is an answer to that one.

Band Music

Sir Thomas Beecham once told an interviewer that there were thirty thousand bands in England—"and they all play, worse than I". That was in bygone happier days, but the spirit of those thirty thousand bands has not departed from the Motherland in spite of German bombs. Those of us

who have milled around Crystal Palace grounds during Brass Band Competitions have musical memories that not even world renowned orchestras can blot out. Toronto music-lovers have not forgotten the music that St. Hilda's Band made at the "Ex." a few years ago. And Massey Hall was filled to capacity for a concert given there by St. Hilda's musicians before they returned to the Motherland. A record audience for a band concert.

There is a prejudice amongst musicians against band music. But so many musicians have so many prejudices in music that it is waste of time to worry about them, either the prejudices of the musicians. Root of musicianly prejudice against band music is mostly dislike of band personalities. An orchestralist is an artist—a bandman is a tradesman. To refer to an orchestra as a "band" is shocking lack of taste. Or so the tradition rules, and it is a pleasant and harmless one. As a matter of fact there is no real competition between band music and music of the orchestra. To hear the massed Guard's band play Morning Service in St. George's, Wellington Barracks, in pre-war time is to know this in every bone and fibre of your music-loving body.

**Waterloo Again**

Reference was made in this column a few weeks ago to Mr. C. F. Thiele, of Waterloo Music Society. I wrote of his enthusiasm on behalf of young players in the Waterloo Band, commending the fact that he DOES things as well as talks about them. Showed how he taught boys (free gratis and for nothing, as the saying is), putting eager, nervous little hands upon the complicated keys of clarinets and flutes and cornets, encouraging young music-lovers to get down to work in the sweetest labor mankind can enjoy—music-making.

And now I am breaking a confidence but will risk offense in the good cause. Mr. Thiele wants to do for Boys' Bands throughout Ontario (and Canada, of course) what he has been doing for years on behalf of the Ontario Amateur Bands' Association. Wisely, he judges that the Boys' Band is as much a sociologic as an artistic proposition.

In imagination he can see and hear Boys' Bands everywhere. Young music-lovers and music-makers who find as much joy in the harmony of each other's comradeship as in that of chords and counterpoints. He backs this splendid vision with practical commonsense activity. At the back of his head and in his heart—for this is where all music love is born—is the picture of a Band Boys' Camp.

**Band Boys' Camp**

He has bought a farm in the Waterloo district on which his Band Boys' Camp will be established. Thought of this camp and its high purpose prompts a reflection of two. The music of a band may be forever and forever

**THE MIXING BOWL**

By ANNE ALLAN  
Hydro Home Economist



Hello Homemakers! Here this week—but gone next week. That's the story of many of our perishable fruits, unless we can do something about saving some for future use. Home canning now means better meals and better health next winter.

Canning in airtight jars or cans is the most widely used method for preserving fruits and vegetables. Success in canning is the result of abiding by up-to-date instructions. Good canning principles are:

1. Can only fresh food, in perfect condition.
2. Have food jars, everything used for canning thoroughly clean.
3. Work quickly, so as to can freshness.
4. Follow up-to-date instructions and time tables.
5. Make sure jars are airtight to keep out air which causes growth of moulds.
6. For water-bath canning have the water hot in the processor when you put the jars in. Count the time from the minute the water begins to boil. The water should be two inches above the top; add hot water if it boils away. Keep a cover on the wash boiler or processor.
7. Heat food hot enough and long enough to kill harmful bacteria which often causes spoilage.
8. Complete the seal of a screw top jar by pressing on the glass top while you tighten the metal ring.
9. Cool jars right end up but do not place in a draught.
10. Label and store in a cool, dark place.

**The Sugar Solution**

We have co-ordinated our results with those from the Dominion Department of Agriculture. One interesting table shows the approximate number of quarts of canned fruits from ten pounds of sugar:

Very thin syrup (1 cup sugar to 3 cups water) yields approximately three and one-half quarts. Using one can of syrup for each quart jar of small or sliced fruit will can about sixty-five quarts.

This syrup, 1 cup sugar to 2 cups water) yields approximately two and one-half quarts. Using one cup syrup for each quart jar of small or sliced fruit will can about forty-five quart jars.

Moderately thin syrup (1 cup sugar to one and one-half cups water) yields approximately two cups liquid. One cup of syrup fills forty quarts small or sliced fruit or twenty-seven quarts of large or whole fruit such as strawberries and peaches.

Medium syrup (one cup sugar to one cup of water) yields approximately one and one-half quarts. One cup medium syrup fills thirty quarts small fruit or twenty quarts large fruit. This is suggested for canning sour cherries and plums.

**The Question Box**

Mrs. D. M. suggests: Raspberries stored raw have kept successfully by the following method: Select firm, clean berries. Pack into sterilized jars gently. Cover with boiling syrup. Put on a hot rubber ring and adjust the top. Seal tightly. Place in a tub in which a towel has been folded in the bottom. Pour boiling water down the inside, enough to cover 3 inches over the top. Put a lid on the tub and cover with several heavy towels. Leave in water bath overnight.

Answer: We have found this method successful for raspberries and rhubarb. A cool, dark storage place is essential however.

any honey produced in zone 1 is 12 cents a pound for No. 1 white honey, and 12 cents a pound for any other honey, i.e. the seller's shipping point. Bulk honey produced in zone 2 and sold at wholesale to a buyer in that zone can sell at one cent higher to make the selling price approximately the same as the delivered price of shipments brought in from areas of higher production in zone 1.

The order allows one and one-quarter cents per pound to processors to cover the cost of pasteurization and granulating. This allowance is not available for dark honey.

**TEEN CLUBS GIVE YOUTH WHOLESOME RECREATION**

"Teen Clubs" are popping up all over the Canadian neighborhood as an answer to the demand for wholesome community recreational resorts. They are the counterpart of the "teen-age night clubs" which are being organized widely in the United States.

Young people themselves are taking the initiative, and in a number of instances, church halls or basements have offered accommodation for these "juvenile hangouts".

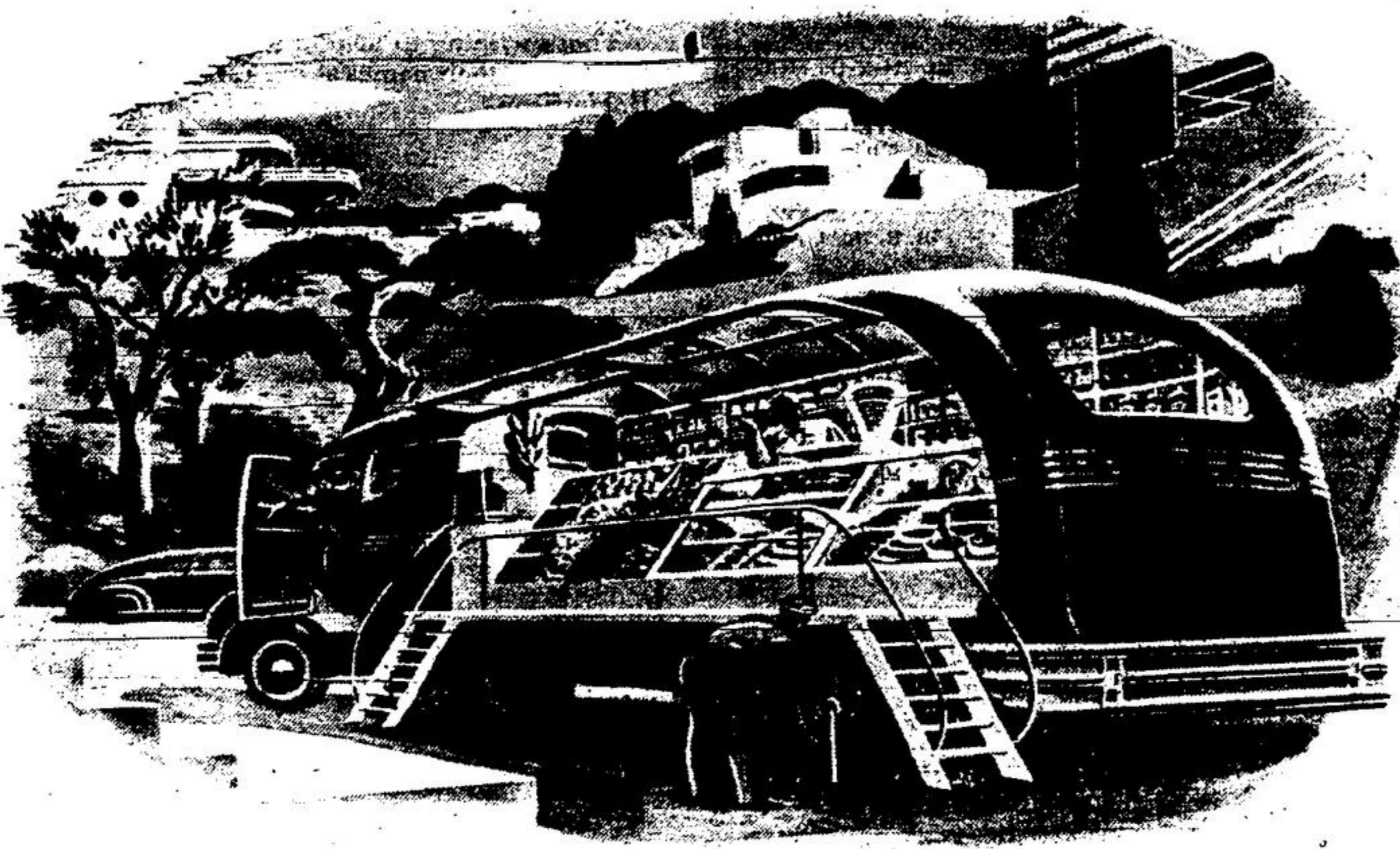
Teen Clubs are intended to overcome the situation of "Saturday night and no place to go"—except the less acceptable places. The clubs offer opportunities for chatter and fun, being equipped with gramophones or even juke boxes. The more advanced clubs go in for handicrafts, amateur drama, hobbies, photography and other interests. One of the largest and most successful in Canada is operated in association with a suburban church in Winnipeg. Adult supervision of an unobtrusive kind is offered until closing time at midnight.

**PRICES OF HONEY UNDER NEW ORDER**

Offing prices for honey in the new order which came into effect on June 26 give producers a higher return for No. 1 white honey than for other grades. In sales of bulk honey at wholesale, this price difference is one cent per pound, with No. 1 white honey price half a cent higher than the 1943 highest price for non-pasteurized honey. In direct sales to consumers, a producer is allowed the retailer's mark-up.

The new order divides Canada into two zones. Zone 2 takes in the low production areas of British Columbia, the Maritime, and that part of Quebec east and north of the counties of Compton, Richmond, Drummond, Yamaska, and Mackinac, and north of the southern boundary of the county of Adair. All the rest of Canada is in zone 1. Highest prices at which a person may sell at wholesale, in this

**HERE'S YOUR AUTOMARKET, MADAM...**  
the gift of men who think of tomorrow



MEAL PLANNING AND MEAL BUYING will be a cheer instead of a chore when groceries on wheels rush fresh foods to the housewife's door! Spotless, glass-roofed giant trailers, stopping in every block, will open up one side, creating platform and steps... and madam's grocery and meat market is ready for business.

**HOUSEKEEPING** will become a high and thrilling adventure when the time comes for turning airplanes back into refrigerators and kitchen sinks. You'll see food-mixers that almost "think", air conditioners that keep a house dust-free, and rugs cleaned in a jiffy by electronic "sweepers". These and a score of other household "miracles" are being planned for you by MEN WHO THINK OF TOMORROW!

• But only if we perform our appointed tasks today will there be a tomorrow to look forward to. *There is a war to win first!*...

• At no time in history have the people of a nation had so great a responsibility for the victory of their armies. It is everyone's war... everyone's job to keep up production, to cooperate in salvage and conservation programs, and above all, to help finance the war with their dollars by buying and keeping Victory Bonds and War Savings Certificates.

• Tomorrow is for us all! Let's work for it! Let us all be MEN WHO THINK OF TOMORROW!

**THE HOUSE OF SEAGRAM**

All Seagram plants in Canada and the United States are engaged in the production of high-proof alcohol. High-proof alcohol for War is used in the manufacture of Smokeless Powder, Synthetic Rubber, Navigation Instruments and many other wartime products.