

THE GEORGETOWN HERALD

SECOND SECTION

EIGHT PAGES

Georgetown, Ontario, Wednesday, June 1st, 1955

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Chatting

with M. H. B.

WE SAW something last week which we think is quite a rarity. It was a baby "albino" robin. And it wasn't much of a baby any more either, because it looked as if it was just about ready to try its wings.

Perhaps "albino" isn't the correct term to use when referring to a bird — we wouldn't know — but it conveys the idea that instead of the normal brown feathers worn by young robins, this little fellow's were pure white. Not a sign of brown, or any other colour, anywhere on him. His beak was the usual yellowish colour, however, and his eyes a beady, black.

HE SHARES a nest with 3 brothers (or sisters) in a silver birch tree at the home of Mr. and Mrs. George Chaplin on Murdoch street. The nest is built just where the branches start to break away from the main trunk, and since the tree is fairly young, the nest is plainly visible from the ground. In fact, seeing persistent flashes of white in the nest drew the Chaplins' attention to it, and piqued their curiosity.

The robins nested there last year as they seem to know they are being well protected in what would normally seem a fairly vulnerable location. To protect the nest from rain, Mr. Chaplin has put up a little tin roof, and to protect it from cats, he has enclosed the upper part of the tree trunk with tin sheeting. No wonder the parent birds feel quite confident as they keep up their ceaseless comings and goings with food for their fledglings.

AS WE WATCHED, the mother bird arrived with a choice morsel for her brood. We wondered if her normal children would receive preferred treatment, but if anything, the odd one is favoured. He got that tidbit, anyway. And he is fully as large and strong as his brothers and sisters.

We wonder how he will fare when he is out on his own. Would the other robins associate with him or would he be a sort of outcast? Perhaps some of our readers who have bird watching for a hobby could tell us.

Anyway, by now we expect the nest is empty and the parent robins must be relieved. The job of feeding four birds almost as big as they are themselves, must almost exhaust them. They certainly treated their changeling offspring well, and it is to be hoped, mother nature will allow his fellow creatures in birdland to do likewise. He is a very pretty thing to see.

SOME OF OUR READER friends might accuse us, this



The pretty girls shown above aren't included as part of the winner's spoils. The handsome trophy, however, was presented by the Manufacturers Life Insurance Company to the district winning the most points in the All-Ontario Inter-scholastic Track and Field Championships being held at Lake Couchiching on Saturday, May 28th. The Toronto District High School cheerleaders shown above are Linda Shorey, Weston Carol Kohm, Downsview, Beverly Paterson, Earl Haig, Elizabeth Christie, East York, Mollie McMillan, Bathurst, Sally Edgar, Earl Haig. Seated are "Mike" McEwan, Leaside and Roslyn McIlroy, Etobicoke.

week, of making our chat "strictly for the birds." Hope you're still with us, because we're going to tell you some more about the racing pigeons we mentioned last week. Remember we wondered just how the race was timed at the pigeons' "home base"?

It turned out that we didn't have to write away for information on the subject after all. Mr. C. A. Grant of Stewarttown phoned us the other day and told us that he used to be a member of a racing club when he lived in Toronto.

So we learned that each club has a pigeon loft and a trap. When the pigeons start a race they are banded by club officials over their identification bands (put in when pigeons are hatched) and timed with a timing clock made specially for racing pigeons. This clock is set and sealed at the club by race officials and when the pigeons return, the time band is taken from their legs and slid through a slot in the clock. The clock computes their flying time per yard per minute. And of course the fastest bird wins. A good bird, with favourable tail winds can fly 60 miles an hour, or better.

THERE'S A GREAT DEAL of kidding around the club sometimes, when a bird is a long time returning. Occasionally there's some mud on their feet and this leads some of the members to surmise aloud that the bird has walked home. Incidentally, a pigeon as a rule will not fly thru a storm. There is the odd brave stout hearted bird which will brave practically all odds to get back home, but as a general thing, the pigeons wait until the weather becomes more favourable.

The owners start the birds flying in easy stages. In the spring they

start out the young ones on 150 mile hops, gradually increase the distance. An old bird (2 years or so) will fly up to 600 miles on a hop.

THE OWNERS of racing pigeons keep records of their birds' breeding and racing accomplishments just as meticulously as do owners of race horses and they are watched over with the same loving care. The bird and its owner must become well acquainted so that the pigeon will know him and not become upset when handled. They are fed a special racing pigeon food. In summer, peas are predominant in the mixture, to give stamina, and in winter, corn is featured, to give body heat. During the winter months, cod liver oil is placed in a trough in the loft. It forms a sort of jelly like substance and the pigeons really lap it up (or beat it up) on dull days. But when the sun is shining, they never go near it. Apparently these wise birds don't need doctors or advertisements to tell them the value of sunshine vitamin D.

THE HOBBY of pigeon racing is completely absorbing once a person becomes engrossed in it. It can be a fairly expensive one now, for the equipment involved including the time clock, is costly. The sport originated in England where it is still very popular and it is particularly extensive in London.

During the war, racing pigeons were used for carrying messages when all other means of communication failed. As a matter of fact, the navy still uses them at times, for carrying messages.

MAYBE SOME of the residents in our new subdivisions would not mind having a couple of racing pigeons once in a while to carry messages. They are still without phones but this lack is being remedied much sooner than was originally thought possible. But it prevents us from contacting the people to give you further information about them. Here are a few more names of residents who are living in houses built by McNally Construction: Mr. and Mrs. Harry Sanderson, who live on Orchard Blvd.; Mr. Sanderson is an A. V. Roe employee, who formerly lived in Weston; Mr. and Mrs. Neil Ellison, Orchard Blvd.; Mr. and Mrs. Calvin Laister, Valley View Rd.; Mr. Laister is a retired market gardener from Todmorden; Mr. and Mrs. John Bennett, Main St. South; Mr. and Mrs. Harry Adams, Market St.; and Dr. and Mrs. Jack Kerby's house on Market Street is nearing completion.

Huttonville Lady Was Active Church Worker

Following a lengthy illness, Mrs. William John Fraser, 78, died at the home of her daughter, Mrs. N. T. Laidlaw, on May 16th. Formerly Esther Maude Wilson, the daughter of the late George and Catherine McClure Wilson, she was born at Churchville, where she spent her early life. In 1898 she was married to William Fraser, who died eleven years ago. Mrs. Fraser was a faithful member of Huttonville United Church and an honoured member of the Women's Association and the W.M.S. She was a woman of fine Christian character, enriching others who came into contact with her.

Mrs. Fraser is survived by three daughters and five sons, Mrs. Norman Laidlaw (Kate) of Norval, T. McClure of Ottawa, J. Harland of Falconbridge, J. M. (Jack) of Streetsville, Mrs. Clayton Davis (Jean) of Rockwood, Mrs. James Sloan (Mary), Meadowdale, and G. Wilson and W. Douglas of Streetsville. There are also 23 grandchildren and four great grandchildren. Also left are a sister, Miss Mabel Wilson, and two brothers, James and Ellery, of Churchville. Funeral service was held May 18th in the David A. McClure Funeral Home Brampton, with Rev. Eric Warren of Huttonville officiating. Interment in Churchville cemetery. Mrs. Fraser was born to her sons and her oldest son-in-law, N. Laidlaw.

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DINNER MENU

OUR SPECIAL DINNER

Spanish Omelette	85c
Individual Turkey Pie with Butter Crust	90c
Chicken Pie with Crispy Crust	85c
Chopped Round Steak with Onions	85c
Grilled Liver and Bacon	85c
Grilled Liver and Onions	90c
Cheese Omelette	95c
Chicken Omelette	85c
Grilled Single Pork Chop with Apple Sauce	\$1.15
Grilled Double Pork Chop	85c
Pork Sausage with Pineapple-Ring	95c
Grilled Ham Steak with Sliced Tomatoes	\$1.00
Breaded Veal Cutlets with Sliced Tomatoes	85c
Barbecued Spareribs	85c
Asparagus on Toast with Crispy Bacon	90c
Asparagus Omelette	90c

The above include Soup or Juice — Dessert and Beverage

Entrees

Roast Chicken with Savoury Dressing	\$1.00
Roast Sirloin of Beef with Horse Radish	90c
Roast of Pork with Apple Sauce	\$1.25
Roast Young Turkey with Dressing	\$1.50
Grilled T Bone Steak with Sliced Tomatoes	\$1.10
Grilled Club Steak with Onion	\$1.10

The above include Soup or Juice — Dessert and Beverage

Vegetables

Creamed or French Fried Potatoes
Creamed Carrots or Peas

Desserts

Deep Apple, Pineapple Jello, Fruit Salad, Rice Pudding,
Cake with Cherry Sauce or Ice Cream

Salads

Egg and Potato	70c
Sliced Cold Chicken	\$1.10
Chicken and Celery	95c
Jellied Chicken	85c
Salmon and Celery	95c

Fish

Deep Fried Scallops	90c
Breaded Fillet of Sole with Tartar Sauce	85c
Salmon Steak with Lemon	85c
Breaded Jumbo Shrimps with Tartar Sauce	90c

The above include Soup or Juice — Dessert and Beverage

Soups and Appetizers

Cream of Tomato Soup,
Chicken and Rice Soup — or Juice

SOUPS AND APPETIZERS

Salads

Fish

Vegetables

Desserts

Beverages

Coffee, Milk or Tea

YOU WOULD ENJOY

Home made Pies	15c
with Ice Cream	20c
or Whipped Cream	
Fresh Fruit Cocktail	

We are justly proud of our specialties

Breaded Tomatoes with Grilled Bacon	\$1.00
Fried Mushrooms with Grilled Bacon on Toast	\$1.00

The above include Soup or Juice — Dessert and Beverage

Also Early Bird Specials 6.30 to 9.30

2 FRESH COUNTRY EGGS, CRISPY BACON, TOAST AND COFFEE	50c
WHEAT CAKE, SYRUP, BUTTER, COFFEE	40c

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