

Personals

Mr. Ivan Kirkness, of Port Sydney, was home over the week-end. Mr. R. D. Warren, of Toronto, called on Acton friends on Tuesday. Mrs. E. F. Moore is visiting with her sisters in Toronto for a few days. Mrs. Chas. McLann, of Toronto, spent the week-end with Mrs. Robert Gartin. Mr. and Mrs. J. Stewart and Jack spent Sunday with relatives in Brampton. Mr. and Mrs. E. H. Near, Ernest and Robert, of Toronto, visited relatives in Acton. Mrs. F. A. Williamson, of Toronto, visited with Mr. and Mrs. W. A. Murray on Sunday. Mr. Chas. Symon, of Pin Point, Man., visited last week at the home of Mrs. James Symon. Mr. and Mrs. J. A. Robertson, of Toronto, visited with Mrs. T. Scott over the week-end. Mr. and Mrs. G. W. Benton attended the funeral of Mrs. Benton's mother, the late Mrs. P. F. Birn, at Arthur, last week. Mrs. Thos. Smith, Mrs. John Reed, Mr. and Mrs. Jesse Reed, of Orton, visited with Mr. and Mrs. J. H. Reed on Sunday. Mrs. Jas. Ramshaw, Miss Vida Ramshaw and the Misses W. and E. Ramshaw, spent Sunday with friends at Pruitland. Mr. and Mrs. J. J. Brignall, Mrs. Hazel Brignall and Fred Fletcher, of Toronto, visited at Mr. and Mrs. Jas. H. Reed's this week. Mr. and Mrs. O. B. Swackhamer and Miss Ella, of Churchill, Mrs. R. Bennett and Miss M. Z. Bennett visited Mr. and Mrs. J. P. E. Terry and family at Brantford on Sunday. The engagement is announced of Mary Sabra Nelson, youngest daughter of the late Mr. and Mrs. John C. Nelson, to John Robert MacArthur, only son of Mr. and Mrs. William D. MacArthur, of Acton. The marriage to take place the latter part of October. Mr. and Mrs. John Marshall, of Nasagaweya (R. R. No. 1, Campbellville), will celebrate the fiftieth anniversary of their wedding day, October 21st, 1935, when they will be at home to their friends from 3 to 6 o'clock in the afternoon, and from 8 to 10 in the evening. Gifts gratefully declined.

TOURIST TRAFFIC GAINS

Automobile tourist traffic entering Canada has been very heavy so far this year and all indications point to a substantial gain over last year when the tourist season in the late autumn, according to information received from the three leading points-of-entry for tourists—Windsor, Fort Erie, and Niagara Falls. Incoming tourist traffic via tunnel, bridge and ferry at the port of Windsor for the period from June 1st to July 15th comprised 42,654 automobiles entered on sixty-day permits and 76,527 automobiles entered for periods up to twenty-four hours. The flood of travel at this port on July 4th created an all-time record and necessitated keeping open five traffic lanes at the tunnel and four lanes at the Ambassador Bridge. At Fort Erie, foreign automobiles entered from April 1st to July 14th inclusive numbered 24,398. Sixty-day touring permits issued totalled 45,587, traveller's vehicle permits 1,116, six-month permits 241. Automobiles entered for periods up to forty-eight hours totalled 204,459. Over 27,000 cars were handled at the Peace Bridge on July 4th; thirteen traffic lanes were kept open. The number of tourists entered through Port Erie en route for the northern fishing waters has increased by fifty per cent over the same period of 1934. At the busy port of Niagara Falls from April 1st to July 15th this year tourist traffic was up fifteen per cent compared with the corresponding period of last year. A grand total of 544,515 automobiles, conveying 2,304,888 passengers, was handled. Travel between the United States and Canada is greater than over any other international boundary in the world, and the admittance of millions of tourists each year presents a situation to border officials of the Dominion Government quite distinct from that of regular commercial traffic. Both immigration and customs inspectors welcome the bona fide tourist and the regulations are framed to make the movement of such visitors crossing the border into Canada just as free of "red tape" and restriction as possible. During the summer months, when the traffic is at its peak extra officers are provided wherever necessary in order that the tourists can be admitted with the utmost despatch. The heavy volume of traffic handled so far this year speaks well for the Canadian border service, and indicates that the simple formalities required are no barrier to legitimate traffic.

GET IT OVER

Itubby—"I can't eat this stuff." Young Birdie—"Never mind, dear. I have some lovely recipes for making leftovers." Itubby—"In that case I'll eat it now."

Three o'Clock Wednesday

By PAUL M. WEST

WHAT time is it, Sally? "Ten minutes to three, Miss Helen." "Why well, you may go now, but be back promptly at five. Dinner will be at seven tonight." "Yes, Miss Helen." The outer door of the apartment closed with a soft thud. The fragile and palpitantly lovely figure before the Louis Quinze dressing table sat chin cupped in one slender hand as she looked into the crystal depths of the mirror. Yet she seemed scarcely to be aware of the pink and golden loveliness reflected there. About her was an air of tense expectancy. Unconsciously she glanced down at the toe of one small satin mule peeping out from the trailing green folds of her negligee. A little frown puckered her forehead. She looked nervously at the expensively simple bedroom. The frown deepened. She got up and adjusted the white Venetian blinds to soften the light filtering through. For half a moment she peeped between two of the little white slats to catch a fleeting glimpse of Central park many dizzy steps below. She walked a few steps back into the room and stood still; she seemed to be listening intently. There was no sound in the apartment. She picked up a sparkling crystal of perfume from the dressing table, and delicately applied a little glass rod to her hair, the lobe of each ear. Prettily she glanced at the red morocco leather clock on the writing desk. Out in the apartment a doorknob clicked. The figure in green chiffon started slightly. Hurriedly she picked up a chiffon handkerchief from the dressing table. She walked a few steps toward the door, paused and came back to the dressing table where she sat down. In the softly shaded mirror she saw the tall figure of a man appear in the bedroom behind her. Her face in the glass blanched a trifle—that was all. "Why, dearest!" she exclaimed—there was a nervous catch in her voice—"What on earth are you doing home at this time in the afternoon?" She seemed to be very busy with her cosmetics. "It's Birmingham," the man in the doorway said, "he refused to follow out my plan. Won't co-operate. We had a director's meeting this afternoon. I blew up and walked out." "Oh, darling, I'm so sorry." She picked up a comb, but her hand trembled so violently that she had to put it back. With body worn, quivering, with wide, staring eyes, she glanced desperately at the clock. The man in the doorway looked at the time-piece also. "Three o'clock," he said. Was there just the trace of strain in his voice, or did she imagine it? "Where is Sally?" he asked. "I have had a few hours off. You know we are having dinner at seven tonight. She wanted to see her brother or something." "Oh, I've selected a cigarette from the rich brown leather box on the writing desk, and lit it with the lighter she had given him for Christmas." She got up. The room seemed very unsteady. She moved slightly. The man in the doorway didn't notice—or did he? She crossed to the writing table. The little red morocco leather clock ticked with a vengeance—five minutes past three. She wanted to scream. "Guess I'll take a shower," the man said. "Awfully warm for this time of year." "Why don't you, dear? It will rest your nerves. I'll lay out your things for you." Her voice trembled. She leaned against the table to steady herself. Suddenly the telephone jingled loudly. She jumped and muffled a cry in her handkerchief. "I'll get it, dear," she managed to say. "Oh, hello, Miss Helen. Yes, of course, of course, I've been expecting you. . . . Surely, I understand, Bill just came in from the office. . . . Trouble of some sort. Of course, we'll make it another afternoon. . . . A great wave of relief swept over her, leaving her unbelievably weak. Somehow she got the receiver off the hook. "It was Marie Jaynes, dear," she explained to the broad back turned toward her. "She was going to drop by but couldn't make it." "Umm-hm," he mumbled. "Help me get this dang tie off, will you?" Water was splashing merrily in the bathroom. Weakly she commenced to pick up his clothes from where he had flung them on a chair. A single sheet of note paper dropped from his coat pocket. It read: "Would it interest you to know that your wife is having an affair with one of the boys about town? Drop in at your apartment three o'clock Wednesday afternoon." "A Sympathetic Friend." With trembling fingers she replaced the note. The blood had drained from her face. She looked fondly at the diamond bracelets on her slender wrists and the diamond rings on her long, tapering fingers. A moment later, at her writing desk she very deliberately and completely erased from a tiny red leather notebook the name "Rusud Desmond, 44 Central Park West—CE 55615."

Masonic Hall Dedicated Here

(Continued from Page One)

alone in the years and with this note of hope, faith and courage, the Grand Master closed one of the finest messages ever heard in the annals of Masonry here. W. W. Bro. Cooper, of Acton, in a toast to the visitors, extended the welcome of Walker Lodge and welcomed all the visitors on any other occasion. Replying to this toast were R. W. Bro. Dr. Forrester, of Stratford, who brought greetings from South Huron district, and spoke of his many friendships here and his pleasure in visiting on this occasion. R. W. Bro. Logan, Grand Secretary, was re-visiting Walker Lodge for the first time in 25 years. He complimented them on their fine new home and from his wide experience in meeting in the big brotherhood of Masonry in many lodges and many countries, gave many interesting, and some amusing, experiences. R. W. Bro. Cooke, District Secretary, also expressed appreciation of the hospitality of Walker Lodge and paid compliment to its officers, and proposed the toast to Walker Lodge. In concluding, W. Bro. Darby again expressed the pleasure in having the visitors and assured them of a cordial welcome at any time. The Junior Wardens' toast, of "Happy to Meet, Sorry to Part, Happy to Meet Again," brought this memorable event to a close. Grand Lodge officers in attendance at this important ceremony included the following Most Worshipful Right and Very Worshipful Brethren of the craft: Frank A. Copus, Past Grand Master, Stratford; R. M. Lindley, D. G. M., Guelph; W. H. Cooke, Guelph District Secretary; E. Y. Barraclough, Georgetown; H. L. Ingall, of Galt; H. S. Hamilton, of Galt; C. O. Hemphill, Waterloo; Herman Haws, Waterloo; Hugh Preston, Kitchener; Geo. DeKleinhans, Kitchener; Dr. Abbott, Erin; Alex. Black, Guelph; Alex. Muir, Fergus; Gordon McEwen, Drayton; C. I. Penfold, Guelph; Wellington Keefer, Preston; George Reynolds, Elora; Dr. Zinn, Shelburne; Alex. Jarrett, Guelph; J. A. Snyder, Campbellville; Rev. W. G. Thompson, Georgetown; Dr. J. A. Forrester, Stratford; Geo. Parley, Guelph; Roy Jewelling, Guelph. Visitors were present on this occasion from Guelph, Fergus, Milton, Lucknow, Grand Valley, Palmerston, Creemore, Campbellville, Kitchener, Durham, Wellington, Petrolia, Weston, Shelburne, Galt, Elora, Toronto, Uxbridge, Georgetown, Brantford, Hamilton, Waterloo, Stratford, Drayton, Preston, Hespeler.

CANADA'S BACON EXPORTS

Canadian pigs are going to market in a big way, especially the British market. Canadian bacon has become very popular in Great Britain's bacon market, exports jumping from 5,000,000 pounds in 1931 to 89,400,000 pounds in 1934. For the first seven months of the present year exports of Canadian bacon and hams to the British Market have amounted to 84,251,200 pounds compared with 81,504,600 pounds in the same period of 1934, indicating that Canada's proportion of the British bacon trade is being well maintained and may be even greater this year than ever. Canadian bacon entering the British market is sold in competition with the world's best, and in the comparatively short period of four years Canada's position as an exporter of bacon to Great Britain has advanced from ninth place in 1931 to second place in 1934. Canada's share of the British bacon trade has increased from 0.4 per cent to 11.7 per cent during this period. The quality of Canada's bacon and pig products has earned a reputation second to none in the world markets, especially in the British Isles. This achievement is due, to a large extent, to the policy adopted by the Canadian Department of Agriculture of promoting improved production methods among the hog raisers. Such innovations as the introduction of regulations governing the grading, marketing and sale of bacon will give cut for export, grading of hog carcasses, and the importation of ultra-sterilized pig stock for breeding purposes have been largely responsible for the gratifying results. Bacon grading is one of the cornerstones of the improvement policy, as it standardizes the quality, grade and appearance of the product exported. The object of bacon grading is to raise the level of the exported product, to establish a basis of merchandising Canada's bacon as a national product, and to consolidate the Dominion's position for the future on a highly competitive market.

"IMPOSSIBLE"

Have you ever seen a fish swimming up a waterfall? If you did not know it could be done, you would, of course, pronounce it an impossibility. Even when you are watching the performance, you feel as though you are looking at a moving picture where the action is reversed. Evidently the fish does not trouble its head about what is impossible and what is not, however. It just goes ahead and does it. Anything can come down on a waterfall, pieces of wood, dead fish, anything at all. Nothing swims up a waterfall, however, that is not tremendously alive. When next you are tempted to feel that everything is against you, that success is impossible, think of that fish, going from a low level to a higher. In the face of a downpour of water. Thinking of that, be ashamed ever again to say, "I can't."

RECORD YEAR FOR CLUB WORK

148 Halton Young People Took Part in Various Phases of This Work — Valuable Prizes Awarded

According to information secured from the Local Branch of the Ontario Department of Agriculture, 1935 is a record year for club work in Halton. In all 148 boys and girls enrolled in definite projects last spring, 40 being enrolled in calf club work, 34 in grain club work, 43 in garden and canning club work and 31 in the clothing club project. Achievement Days for these clubs were, with the exception of the clothing club project, conducted in connection with the Acton, Esqueping and County of Halton Agricultural Societies. 71% of the total enrollment completed the projects in all details and exhibited at the Achievement Days, where the displays were among the outstanding features of the respective programs. At Acton the display of the Acton Girls' Garden and Canning Club was one of the most attractive exhibits in the hall. Velma Murray and Margaret Brown were tied for top honors for the season's work and will receive a two weeks' short course at Macdonald Institute. Elva Winters, Annie Aiken and Beatrice Graff followed in the order named. The Acton Jersey Calf Club exhibit also attracted much interest. Gerald Graham winning the W. H. McKeenrick special, with Harry Murray, George Henderson, Newton Ruddle, John McLean and Chaable Barber being close runners-up. At Milton the Girls' Garden and Canning Club and Boys' Grain Club displays in the hall, received much commendation. In the Garden Club work, Hazel Booth received the short course scholarship at Macdonald Institute, with Mary Jarvis, Evelyn Simpson, Helen Smith, and Marjorie Mearns placing in the order named. The Grain Club project results showed Campbell McKinnon to be the champion, with Jim Wallace, Fred Rinehart, Sandy Wallace, Colin Dunkle and Wilfred Brownlow as runners-up. The Milton Calf Club was, without doubt, the outstanding livestock display on the grounds, 24 club members being on hand to exhibit their calves. Reginald Neelands, of Hornby, was champion on the year's project, with Addison Woodley, Edwin Shepherd, Bruce Reid, Craig Reid and Roy Trivell placing second, third, fourth, fifth and sixth, respectively.

SWEEPSTICKED FRUIT

Peaches, pears, sweet apples, crabapples, Etc. 1 peck prepared fruit 1 quart vinegar 1 cup water 3 ounces stick cinnamon 1-ounce cloves 4 pounds sugar

CHILI SAUCE

13 tomatoes 8 apples 1 bunch celery 3 red peppers 1 1/2 cups brown sugar 2 onions 3 green peppers 3 cups vinegar 1 tablespoon salt 4 tablespoons mixed whole spice used in a cheese-cloth bag Chop and mix altogether and boil 1 1/2 hours. Remove the spice bag and bottle the pickle at once.

UNRIPE CUCUMBER PICKLE (GHERKIN)

Wipe four quarts of small unripe cucumbers. Put in a stone jar and add 1 cup of salt dissolved in two quarts of boiling water and let stand three days. Drain the cucumbers from the brine, bring the brine to boiling point, pour over cucumbers and again let stand three days, repeat. Drain, wipe the cucumbers and pour over 1 gallon of boiling water in which 1 tablespoon of

THE DESTINY OF MANKIND

Depend upon it, nothing is easy, nothing petty, nor is anything haphazard things are not left to chance. Everything is amenable to law and order, everything points to a rational Scheme or Plan, of which we know neither the beginning nor the end, but towards the fulfillment of which we can help. In face of all that shall we allow ourselves to squabble about trivialities? Shall we crawl about on the surface of the planet and sling each other here in the dust and dirt? Or shall we realize that we are the heirs of all the ages, that the destiny of mankind is being partly entrusted to us, and that humanity has a future, a potential future, beyond our wildest dreams!—Sir Oliver Lodge.

"I want you to teach my son a foreign language." "Certainly, madam. French, German, Italian, Spanish."

"Which is the most foreign?"

GREGORY THEATRE

FRIDAY, OCTOBER 18th "THE FLAME WITHIN" Co-starring Ann Harding and Herbert Marshall. Comedy, "In the Dog House." Chapter 2 of "Burn 'Em Up Barnes."

SATURDAY, OCTOBER 19th "THE GIRL FRIEND" A song-sprayed spree of giddy gaiety, Jack Haley and Ann Southern. Comedy, "Vacation Days." "Souvenir No. 1." "Fox News."

MONDAY, OCTOBER 21st "ORCHIDS TO YOU" It's a past graduate course in romance, starring Jean Muir, John Bales and Charles Bitterworth. Comedy, "The Light Fantastic." "Vaudeville No. 3."

COMING

"BENGAL LANCERS" "MRS. WIGGS OF THE CABBAGE PATCH"

HINTS ON PICKLE MAKING

The preservation of food with salt or vinegar, either with or without the addition of spices or sugar is commonly known as pickling. The predominant flavor determines the kind of pickle. Green or slightly unripe fruits and vegetables are generally used. The vinegar used must be of sufficient strength to exert a preservative action, writes William Henry of the Central Experimental Farm, Ottawa, and there must be enough of it to cover the material pickled. Pickles have little food value but they make a meal more palatable. They should never be given to children. Only porcelain lined or granite-ware kettles should be used when cooking pickles. Acid will attack metal utensils, so they should not be used. A granite or wooden spoon should be used for stirring. A perforated agate ladle is a convenient utensil for lifting the pieces of pickle from the kettle. Finished pickles should be packed into sterilized jars or crocks. There are three main classes of pickles: sweet fruit or vegetable pickles; sour pickles, which include mustard pickles; that large variety of pickle in which the ingredients are chopped finely. There are many and varied recipes, but the following are examples of the three classes of pickles and have been tested in the kitchen at the Central Experimental Farm, Ottawa.

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alum has been dissolved. Cook the cucumbers ten minutes, a few at a time, in a quart of the following mixture, heated to the boiling point, and boil ten minutes. 1 gallon vinegar 4 red peppers 2 tablespoons allspice 2 tablespoons cloves 2 sticks cinnamon

Strain remaining liquid over the pickles, which have been put in a stone jar.

A MOTTO

Put this motto up in your office and look at it every morning: "Where can I improve my business to-day?" I know a man who adopted this motto early in life, and it has been a perpetual inspiration to him. You can see the effects of it upon everything he does. He is always trying to improve on his best. The result is that he has developed more of his ability than any other man I know. There are no fat-ends or half-finished, slipshod jobs about him. Completeness is the trade-mark upon everything in and around his premises. Nothing else seems to trouble him more than a poor day's work or a bad job. —C. S. M.

DOUBTLESS

"Haven't I seen you somewhere?" asked the young man. "Quite likely," replied the girl. "I've been there."

RIDDLES

Why is a dog warmer in summer than in winter? Because in winter it has a coat, and in the summer it has the same coat and pants.

DANCING

Ryan Auditorium — Guelph

Every Wed. Couple 75c

Every Sat. Couple 90c

Thanksgiving DANCE

Wednesday, October 23rd Featuring Hal Davis and His Music 10 p. m. to 2 a. m. Couple 90c

WOOD'S GROCERY

PHONE 37 ACTON

Specials for Thursday, Friday and Saturday

- 1 lb. Tin COWAN'S COCOA... 15c
6 Deluxe JELLY POWDERS... 25c
1 quart Heinz White Vinegar... 15c
3 lbs. No. 1 COOKING ONIONS 9c
3 lbs. ROLLED OATS for... 14c
2 Bags CHARCOAL for... 25c
2 Rols IRIS TOILET PAPER 15c
1 No. 1 Five-String BROOM... 35c
6 lbs. BEST BREAD FLOUR 25c
1 lb. ARROW BLEND TEA... 45c
HEINZ SOUP Mushrooms, Oyster — 10 Kinds 1 family Size Tin 14c 2 for 26c
BEEHIVE CORN SYRUP Golden or White 5 lb. Tin for... 35c
TOMATO KETCHUP 1 Large Bottle HEINZ... 19c 1 Large Bottle LIBBY'S... 17c 1 Large Bottle HAPPY VALE 15c
PASTRY FLOUR 7 lb. LILLY WHITE for... 25c 12 lb. LILLY WHITE... 37c 24 lb. LILLY WHITE for... 67c

...For Everybody...

DID YOU EVER SEE A MAN CARRYING A BILLBOARD UNDER HIS ARM? NO!

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DID YOU EVER SEE A COPY OF A LIVE NEWSPAPER THROWN INTO THE WASTE BASKET WITHOUT BEING READ? NO!

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