

"SIGNS OF SPRING"

The cradled in the snow the flowers sleep
And over the woods the frosty starlight gleams
From hidden snowy coverts wild things creep
The call of spring has roused them from their dreams.

Ice-fettered dreams are struggling to be free
The great-horned owl has owlets in its nest
The map is creeping up in every tree
And sending tremors thro' each mighty crest.

The south winds rock the great trees to and fro
Or whisper in the pines and oak leaves
The moon-day sun lays low the banks of snow
And crystal pendants drip from lowly eaves.

From fence and tree-top calls the crow and jay
The sparrows hold gay parties in the trees
The starlings mock the other birds all day
And flickers feed with friendly chickadees.

Redwings and robins, "harbingers" of spring
Vanguard of great-bird armies trekking north
From naked, swaying tree-tops loudly sing
That farther south the buds are bursting forth.

The changing winds that scamper to and fro
The kill-deer's song that quivers in the air
The driving rain, the feathered flakes of snow
All tell us signs of spring are everywhere.

—Tam-a-raza—

**Chronicles of
Ginger Farm**

Written Specially for
Acton Free Press
GWINDOLINE F. CLARKE

Partner keeps laughing at me because for weeks I have been longing for the sun. "If only we could have some nice days—days with real sunshine," I would say. Or perhaps I would stand at the window and exclaim—"If I only could get out in the garden and dig," and of course there was no place to dig except in a snow-bank. Day after day we would get, perhaps a little sunshine early in the day, and then it would cloud over again. And as surely as the day darkened so did my spirits drop. Partner thinks I am foolish to let the weather affect me but I defy anyone to go through the winter, and only get out about a dozen times and still keep themselves from getting "littery." In dull weather.

One day this week we had a visitor, who, like myself, has been more or less shut up in the house. Partner greeted him by saying, "Well, old fellow, how are you now?" And to my joy his friend replied, "I shall be all right just as soon as we get some real warm sunshine!" To-day a friend of mine came to visit and it wasn't long before she was saying, "Well, it certainly is lovely to see the sunshine—how different it makes one feel!" Of course I laughed, while Partner said something unintelligible and it was up to me to explain the situation. Yet there really was some sunshine to-day but even so, I wasn't able to get out much, as there was such a cold wind blowing, but I sat by the window where the sun was streaming in until I was nearly baked.

And all this last little while, while I have been grumbling about the dull days, a letter was speeding on its way to us from Partner's brother, who lives in Virginia, Australia. And in it he tells us about a holiday he and his wife and two boys have been enjoying down at the sea, and how sunburnt they were and how they had enjoyed the swimming. That sounds all right, of course, but how about this—"When we were swimming to-day there was a small shark in the water, which resulted in everyone making a wild scamper for the beach. The bathers usually keep fairly close together in the water and there are always 'life-savers' around who keep a sharp look out for sharks and other dangers!" (He didn't say what the "other dangers" were!)—personally I should think sharks would be enough! I wonder how we should welcome visitors like that in Canadian waters when we wanted to go swimming. My brother-in-law has some kind of a job with the railway at present. At Christmas time he and his family were given a free pass to North Queensland and travelled over three thousand miles, free gratis, for nothing. Now wouldn't that be grand?

When I read this letter from Australia I thought how strange it must seem to Partner's mother to get a letter from one son, saying what a terribly hot summer they were having and then a letter from another son, complaining about the cold and the tremendous amount of snow we were getting in Canada. And then perhaps she might look out of the window and from her home in England possibly see nothing but rain.

Another interesting letter we had was from Partner's sister, who was staying in London at the time of the King's death. Her letter ran—"When I arrived in Town (London) I felt distressed that I was quite fashionably dressed but my satisfaction did not last long. The next day the King died and everywhere, wherever one went people were in mourning. One wondered where and how they managed to get it so quickly. In the shops women were buying black gloves, stockings, bags, etc., and the counters where black hats were sold were absolutely empty."

Now I am going back three weeks to tell you about a rather interesting little incident which happened while I was in Toronto. I was going to spend the day with a friend, who lives down at the beach. The last time I went there it was dark, so I wasn't quite sure if I was heading in the right direction, after I left the street car. Coming along Beach Avenue was a man with two little children—a girl and a boy. First I thought I would ask directions from this gentleman, and then I decided I knew where I was. Where my friend lived was just around the corner, and almost the first thing she said was—"I wish you had been here a few minutes sooner, then you would have seen two dear little children and their grandfather—they

THE HOMESTEADERS
By Ethel Chapman

Haltom County readers will be particularly interested in the above mentioned book, not only because of its literary value, but because the author, Miss Ethel Chapman, was born and raised in Haltom and who still has many friends throughout the County. Miss Chapman is well known as editor of the Women's Section of "The Farmer," given generously of her time to various branches of the Women's Institute. Miss Chapman is also author of a previous book—"God's Green Country."

In this day and age we are inclined to think of the pioneering spirit as something that is dead—something past and forgotten—something belonging to a previous generation with which we have little concern. But read Miss Chapman's book—this everyday story of life in Northern Saskatchewan—of the courage and tenacity of the young Sheddacker couple and their neighbors—and you will realize, as Miss Chapman insists you to realize, that the pioneer spirit LIVES.

It does not end entirely to the past. It belongs also to the young men and women of today, who with a courage as great as their forefathers, stake their all in a bid for greater freedom, to make good in this Northern country to which Miss Chapman introduces here readers.

Course is too often merely the result of opportunity. The girl in the department store down town may be as brave as Lulus Secord, but who will ever know it? But in "The Homesteaders," Miss Chapman shows us that here is a part of Canada where it is still possible for a woman to live a full, natural and happy life, and where, even in this age of unemployment, a man has a chance to use his brain and brawn and prove "a man's man, for a' that!"

THE SUNDAY SCHOOL LESSON
(Continued from Page Two)

of the children's bread by the leaven of false doctrine in the study of the Word of God (Acts 20: 29, 30, 32; 2 Tim. 3: 13, 14).

"Strive to enter in at the strait gate."—23-30.

Jesus never answered questions of mere speculative curiosity (cf. John 21: 21-23), and He did not deign to give a direct answer to this question on this occasion, though He did answer it on another occasion (Matt. 7: 13, 14). In the present case He directed the man and all those about Him to their own duty, to see to it that they themselves entered in, rather than to find out just how many would be saved. Jesus had them all to "strive" (i. e., "contend," or "struggle" or "endeavor with tremendous zeal") to enter in. There will be no entering in without earnest effort and conflict. Jesus never said it would be easy to enter the Kingdom. No one ever drifts in (Acts 14: 22; John 6: 27; 1 Cor. 9: 24-27; Phil. 3: 12, 13; Heb. 4: 11; 2 Peter 1: 10). All that one has to do to be lost is to do nothing. To be saved one must put forth strenuous effort. Opposed to us in our efforts are the world, the flesh and the devil (2 Cor. 4: 4; Gal. 5: 17; Eph. 6: 12). To conquer, we must put on the whole armor of God (Eph. 6: 13). Delay is dangerous. Now is the accepted time, now is the day of salvation. "When once the Master of the house is risen up and has shut the door," easy-going religionists will find themselves on the outside. Those who are careless in this day of opportunity will be altogether eager in the day of judgment. Many will plead the privileges which they have enjoyed of the Lord's presence and teaching (v. 26). But enjoyment of Christian privilege and reception of religious instruction, even so-called religious work, will not be enough to secure admission to God's Kingdom. The striving to enter in must be in accord with the mighty working of God in us (Col. 1: 29); it must be fervent and with prayer (Col. 4: 12). Some would follow Jesus, but they are not willing to take up His Cross and come after Him. There will only increase doom (Matt. 11: 20-24). There will be "weeping and gnashing of teeth," i. e., great sorrow and impatient rage in the world to which they depart. Many will come from lands that have been in darkness and sit down in the Kingdom of God. The nation that we have long despised are now listening to the Gospel and putting to shame so-called Christian hands in their eagerness to learn of Christ and, having found Him, in their sacrifice and devotion to His service. There are many of our "first" people who will be "last" in that day!

THE REASON

Daughter: "Mother, I wish you would stop bawling father around so much."
Mother: "What's the matter now?"
Daughter: "Well, every time I get some young man interested in me he grows serious and asks me if I take after you."

One Minute Pulpit

The earth also is defiled under the inhabitants thereof; because they have transgressed the laws, changed the ordinances, broken the everlasting covenant.—Isaiah 24:4.

KING EDWARD VISITS GLASGOW



TWENTY YEARS AGO

From the Issue of The Free Press of Thursday, March 30th, 1916

The mild weather has cut out the short drive over the ice of Fairy Lake from the first line into town.

Ten additional rural schools in Haltom will teach agriculture this year, making in all sixteen that have undertaken this work up to the present.

Mr. James Lackey has been appointed caretaker of the High School building and grounds at Georgetown and will remove to Georgetown shortly.

There was a big wreck on the Grand Trunk at Georgetown early Friday morning, which completely blocked the road to eight hours.

The last lecture in the winter course of the King's Bible Class was given by Rev. George A. Little, of Guelph. The subject was "Canada in the Making," and was very inspiring.

Henry Double, of Dolly Varden had enlisted in Acton Platoon.

Ptes. Melvin Soper and Arthur Anderson are taking a course in scouting at Orangeville.

Both sons of Mr. Robert Moore, of Galt, formerly of Acton, have enlisted. James is in Hamilton, and Lorne is a member of the 71st Battalion.

Mr. and Mrs. Torrance Beardmore presented each soldier in Acton Platoon with a field service pocket mirror, in a leather case.

Twenty months of unprecedented war have passed. In the world's history there has been nothing to compare with it.

DIED

MACKENZIE—At the home of his son, J. B. Mackenzie, Georgetown, on Thursday, March 23rd, 1916, Samuel J. Mackenzie, in his 78th year.

CORY—At Chesley, Man., on Sunday, March 5th, 1916, Catherine Hornby, wife of Milton S. Cory, and daughter of William Hornby, formerly of Acton, aged 38 years.

WINTER TOURISTS

That Canadian winter sports hold ever increasing thrills for holiday seekers from the United States may be taken from the fact that the number of automobiles coming into Canada during December last showed an increase over the corresponding month in the two previous years. Winter tourists travel is not usually at its peak during December. The season, however, may be accounted for by a desire on the part of those on holidays at Christmas time to take a trip to Canada and indulge in the many attractions that are offered during the winter season.

To the seeker of winter sports Canada offers innumerable opportunities. Skiing is now the ranking individual sport with both sexes, age being no impediment. Other forms of outdoor play, available to both visitors and residents, include skating, curling, tobogganing, unshoesing, various kinds of racing, and hockey, Canada's national sport. Hockey is played in all parts of the Dominion, and in the past decade has successfully invaded the United States and other countries. Spectators as well as participants thrill to this fast and energetic sport which attracts immense crowds to witness both professional and amateur contests and through the medium of the radio hockey fans everywhere are able to follow the fortunes of their favorite teams.

SCOTLAND'S FAMOUS 'DISH,' PORRIDGE, STILL SUPREME

There has been no falling away from the national dish of Scotland, oatmeal porridge, upon which so many bra' hielanders have been raised, judging by the latest estimate of the cereal crop in Scotland, 1935 showing an increase production of oats over the previous year. Estimate for 1935 is 681,000 tons as against 145,000 tons for 1934, according to the Agricultural Department of the Canadian National Railways. Last year there was a shortage of home-grown oats and Canadian oats were imported to make up the deficiency to the extent of 67 per cent. of the total, 150,766 cwt. Oats is the principal cereal crop of Scotland.

SHOE PRODUCTION GAINS

Production of leather footwear by Canadian factories during December last totalled 1,565,986 pairs, an increase of 295,976 pairs, or 34 per cent., over December, 1934. The largest gain was made by footwear in sizes for women, which recorded an increase of 253,939 pairs, or 52 per cent. Footwear made in sizes for men increased by 10 per cent. Cumulative production during the calendar year 1935 totalled 21,712,688 pairs, compared with a cumulative production of 18,491,817 pairs during 1934.

DOUBLE TRUTH

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"Yes, and some of you motorists drive around just as if you owned your cars."

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To-day's Recipes
Cottage Cheese Pie—One and one-half cups cottage cheese, four tablespoons melted butter, one-half cup sugar, one-fourth teaspoon salt, one tablespoon flour, grated rind of one lemon, two egg yolks (unbeaten), one-half cup raisins, one-half cup chopped nuts. Combine in the order given, mix thoroughly and pour into an ungreased pie shell. Bake at 400 degrees for ten minutes, then reduce temperature to 350 degrees and continue baking until filling is firm (about 20 minutes). Fresh fruits such as cherries and currants may be used in place of raisins. This recipe is sufficient to fill an eight-inch pie shell.

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TIME TABLES

CANADIAN NATIONAL RAILWAYS

AT ACTON

Going East
Daily, except Sunday 7.00 a.m.
Daily, except Sunday 12.07 p.m.
Daily, except Sunday 2.18 p.m.
Sunday only 7.24 p.m.

The Chicago flyer, that passes through here at 9.31 p. m., eastbound, stops at Georgetown at 9.40 p. m.

Going West
Daily, except Sunday 8.55 a.m.
Daily, except Sunday 2.23 p.m.
Daily, except Sunday 7.04 p.m.
Daily, except Sunday 12.31 a.m.
Sunday only 9.08 a.m.
Sunday only 11.26 p.m.

STANDARD TIME

ARROW BUS SCHEDULE

LEAVE WESTBOUND
9.45 a. m. — 11.45 a. m. (except Saturday) — 2.15 p. m. — 3.15 p. m. (Saturday only) — 5.15 p. m. — 7.15 p. m. — 11.15 p. m. — 1.05 a. m. Saturdays, Sundays and Holidays

LEAVE EASTBOUND
7.00 a. m. (daily, except Sunday) — 9.10 a. m. — 12.45 p. m. — 4.30 p. m. — 6.45 p. m. — 9.00 p. m.

ITINERARIES PLANNED TO ALL POINTS IN CANADA, UNITED STATES & MEXICO

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WILES' RESTAURANT
Central Ontario Bus Lines
TORONTO

Collections

Since 1893 we have been successfully handling collections for an ever increasing number of clients. Surely this indicates that we are efficient and responsible.

Send in your list of notes and accounts. If we fail to collect we charge nothing for our services.

KELLY & AIKEN
The Collection Specialists
ORANGEVILLE, ONTARIO

NEW BUSINESS

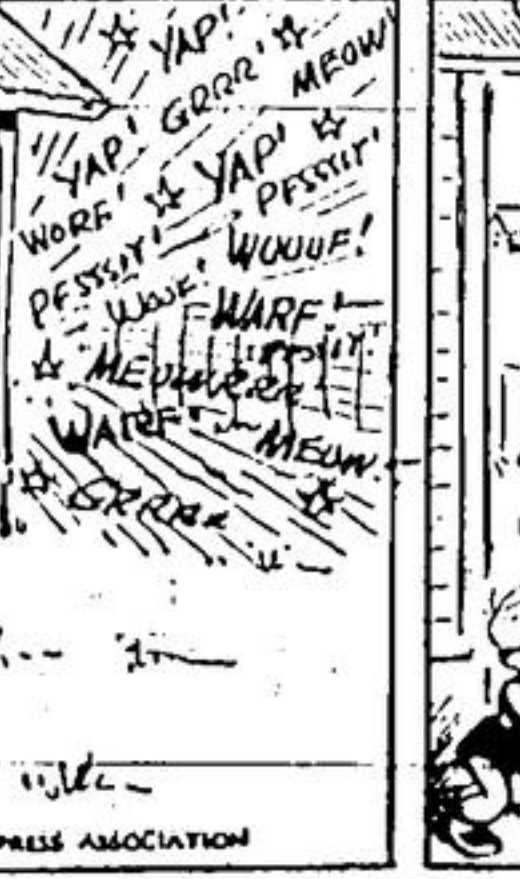
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