

HOMEMAKING

Each day brings back its simple task, the same as yesterday, and like the one that came And went on days before. In younger years I thought on this with sudden angry cars And now my sight is clearer, and I see How much, how much the world has need of me. That I may make a quiet, calm retreat Where those I love may come and sit and eat. The bread of kindness, drink the ready cup Of hope and faith, and going, may look up Some whit, the higher for the moment spent. When I have toiled to make a home content With cleanliness and order, warm and bright With all that speaks the tired heart's delight. The simple task grows greater. So I live Within my walls, and think how I may give. Some good to any soul who enters here. And fall not to notice in friendliness and cheer.

Menu Hints

Recipes for New and Novel Dishes, Household Ideas and Suggestions

THE EASTER FOOD PARADE

Easter is the time of year for "showing off." The birds are proudly displaying their new Southern plumage, the trees and flowers are winsome in new, colorful gowns—and every maid and male is resplendent in the newest and best the springtime has to offer. One final glance in the mirror—then it's off we go to the Easter parade!

The "inner man" deserves a spring treat, too. That is why Easter should bring a new deal of dainties to your home. There are so many novel and delicious menu possibilities that it seems a shame to serve the same old things day after day. Remember this when you plan your springtime meals, and "show off" a little at home with these new dishes.

PERFECTION SPONGE-CAKE
1 1/2 cups sifted cake flour
1 1/2 teaspoons double-acting baking powder
1 teaspoon salt
3 egg yolks, unbeaten
3 cup cold water
1 1/2 teaspoons grated lemon rind
1 1/2 cups sugar
3 egg whites, unbeaten
1 teaspoon lemon juice

SPRING HEALTH DRINK
Warmer weather calls for a lighter diet—unless you wish a visit from your old friend "Spring Fever." Heavy foods must be balanced by light, alkaline foods and beverages—green vegetables, fresh fruits, and plenty of fruit juices. Canned Hawaiian pineapple juice, alone or with the addition of other fruit juices, makes an ideal drink at this season of the year—and is a natural enemy of Spring fever.

LIMA SOUPLIE
1 cup cooked, dried limas
4 tablespoons butter
4 tablespoons flour
1 cup milk
3 egg whites, beaten stiff
1/2 teaspoon salt
1 teaspoon onion juice
1/2 teaspoon pepper
3 egg yolks, beaten

HAMBURGER SPAGHETTI
1/2 pound spaghetti
1/2 pound hamburger
1 cup tomatoes
1/2 cup onions, cut fine
1/2 pound grated cheese
1 tablespoon butter
Salt
Pepper

A CLEAN RECORD
It does not matter so very much, after all, whether you make a fortune or not; but it does matter very much whether or not you keep sweet, have a clean record, and live a balanced life. Some of the greatest men in all history were total failures as money makers, but they were notable successes in nobility and balance of character, cleanliness of life, mental stability of purpose, and, sweetness of disposition.

THE OLD MAN OF THE BIG CLOCK TOWER



MORTGAGE NOT THE FARM

The farmer, family, frugal wife, make one industrious band: From year to year they toil and save. A little here and there they ensnare, No puffed-up pride can them ensnare, New fashions yield no charm. Their rule is—Live within your means and mortgage not the farm.

Economy, with care and tact, their chiefest daily rule. In spending living, or in dress, down to the farming tool: The boys don't put on airs, nor in their broadcloth strut about. Nor daughters in their silks parade—they feel content without.

No dollar without care is spent by either man or wife. No, not one costly luxury, but heedful things of life: Awake Fred, and Sis, young Dick, and Kate, each bend a willing arm. To add unto their wealth and keep the mortgage off the farm.

And not a few have hardships shared when adverse fortune frowned. They toiled and saved; to-day they rest; wealth has their labor crowned. Ask their experience, they will tell words we should not forget: "We'd sooner ride in the old ox cart than sink the farm in debt."

Well, here goes further on Mill Street. In the block between Elgin and Frederick Streets, many incidents crowd upon me. An octogenarian citizen said to a friend of mine the other evening, when discussing my reminiscences, "I think I can remember as far back as the 'Old Man of the Clock Tower.' I can recall quite distinctly when the place where Barr's store is, which was formerly John Hill's, stand until his death, and all along the street and past where the G.T.R. tracks are now, was a hay field. Of course there was no railway there then. I saw John and Lucius Adams hauling in hay to the barn, which stood behind where John Kenney's house now stands on Bower Avenue. John left for California a year or so after, to prospect for gold. He died on the way, from cholera. Lucius entered the Methodist ministry and died at Mitchell his first appointment."

Dr. Shook bought the corner lot and several other lots when the Adams property was surveyed into lots. He built a cottage on the corner. Eighty years ago Mr. Charles T. Hill, of Peru, bought this property from Dr. Shook. He moved to Acton from Peru on April 2nd, 1856, with a family. Mr. Hill lived in the cottage for a short time and conducted a furniture business in one of the stores in "The Barracks," on Main Street. During the summer the cottage was moved back to a site in the rear of the present shop of Mr. W. R. Lashbrook and the present store and dwelling were built. Wm. Graham and Mr. Humphries, of Milton were the carpenters who erected this building. Shortly after its completion Acton Post Office was held in one side of this store for a time. The slit cut in the door for "drop" letters may still be seen. Mr. James Matthews, father of Postmaster J. C. Matthews, was in charge of the office even at that remote date.

Charles T. Hill was a merchant in Acton for many years, and his son, John, continued the business, so that for sixty or seventy years that was "Hill's store." It was the oldest store in town which had been continuously in the same family. Kennedy Bros. came next, with a record of something over fifty and perhaps near sixty years. Mr. Hill was one of the first members of Acton Municipal Council; in 1873, but he had no love for public life and did not offer himself for re-election. His son, James G., was Acton's first Clerk and Treasurer. Mr. Hill was a great lover of horses.

GAVE BABIES AWAY

He kept a blood racer, and entered year after year in the races held on the straight-away course which was popular on the Acton crossroad from the village to the fourth line. This course was maintained in condition for racing, and wide enough for three or four horses abreast, for many years.

Mrs. Hill was a remarkable woman, the mother of three daughters and six or seven sons, and she was hospitable to her husband. For many years she made a famous brand of molasses taffy which the children of two or three generations delighted in above any of the confections of to-day.

The Hill family have nearly all passed on, with only four of them remaining, and none in the old home town. The photograph gallery, in the Hill building, was a fruitful means of fostering the life work of a number of Acton's young men. Mr. James G. Hill was one of the first to become an artist there. The place is now occupied by J. K. Gardiner as a watch repair shop, having been remodelled some four or five years ago, until anyone familiar with the old photo gallery would not know the premises.

The other store on this lot was built for John C. Hill thirty-eight years ago by Eli Snyder. Here the business of Stewart & Hill was moved, Mr. John Hill having become proprietor. The hall above was for years the Oddfellows Hall, and the Royal Templars, Foresters, Home Circle, Women's Institute and other organizations used it. It was used for years as a Band Hall for Acton Citizens' Band. About five years ago W. R. Lashbrook purchased the building and remodelled the store and converted the second storey into a comfortable apartment.

On the next lot, I remember that Samuel Lighthouse had a cooper shop and a number of coopers were employed. Many flour and apple barrels were turned out. It was a most interesting place for his boys to congregate, watch the busy coopers assemble the staves, encircle them with rived ash hoops, and then put them over a fire in a sheet-iron holder with open top, to dry. Then the heads were put in and the hoops driven down tight.

When the Lighthouse moved to London this property was bought by the late Robert Swan, the citizen who changed the name of the place from Adamsville to Acton. I understood Mr. Swan had the name Acton adopted because Acton, near London, England, was his birthplace. He was the first Postmaster to be appointed when regular mails were received here. He was an uncle of the late James Matthews and appointed him to be his assistant. Mr. Swan built the present two-storey front to the smaller house occupied by the Lighthouse family. After Mr. Swan's death Mrs. Swan and her sister, Mrs. Thurtell lived there for many years.

The cooper shop was enlarged and utilized for a livery stable. Edward Matthews, Warden Bros., Joseph Allan, and W. H. Rutledge all operated a livery there. Over forty years ago John Williams came from Erin and bought the property. He ran a first-class livery, improved the property, made himself a good citizen generally, and was elected first to the Council and then to the Township. After several years of illness, Mr. Williams died about twenty-two years ago when the next residence on the property was in course of erection. Mr. A. McCann bought the older residence and livery business and after a year or two traded it to Mr. L. E. Atkinson, who built the present brick block and garage on the site of the old livery stable. The frame residence thus had a number of tenants during the past years and is now owned by John Williams.

Roy Arnold purchased the brick residence shortly after his completion, and has made his home here since his residence in Acton and the Storey Grove Co. has been owned by Messrs. H. T. Arnold and his sons.

Let this suffice for this week. In next issue there'll be recollections of the next property, which was the home of more doctors than any other place in town, from the days of Mr. Shook, sixty years ago, Dr. McGarvin, Dr. Lowry, Dr. Uren, Dr. Auld, Dr. Springer, Dr. Macdonald, and perhaps one or two others.

THE FORM OF BEAUTY

Beauty depends more upon the movement of the face, than upon the form of the features habitually under the influence of amiable feelings, acquires a beauty of the highest order, from the frequency with which such feelings are the originating causes of the movement or expressions which stamp their character upon it.—Mrs. B. O. Hall.



MRS. LINDA JONES Facing a seemingly hopeless fight against poverty, Mrs. Linda Jones of San Francisco sent a neighbor into a public park to find volunteer foster parents for her two baby children. The neighbor's mission was successful. Now Mrs. Jones' husband has taken the matter to court.

FREEDOM AND RESTRAINT

Two powerful and apparently contradictory currents of thought are at work in the world to-day—freedom and restraint. Freedom in its extreme form would permit each individual to follow his own impulses and desires, while restraint would place almost everybody and everything under governmental control. When two opposite currents in water meet the result is a whirlpool and that is all some people see in present conditions.

Long ago Dr. Johnson said, "The very essence of government is restraint." So far as the individual is concerned, self-control is one of the cardinal virtues; otherwise there is no freedom. Becher said acutely, "Household government is to teach the child to take care of himself—how to be free. In good society every one is under restraint. No one speaks out all one thinks nor does as he pleases. In the good life, the good family, the good society and state, these two elements counter-balance each other in happy equilibrium."

YOU CAN'T BE CARELESS WITH COLDS

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FIRED FOR PUNCTUALITY

A story comes from the States of an employer who was compelled under the New Deal to raise the wages of certain of his employees six dollars a week. He called his employees together and told them that in future he would fine them a dollar every time they were a minute late. "And," he added, "if you're not a minute late six times a week—you're fired!"

HOUSEHOLD HINTS

By MRS. MARY MORTON

FRUIT CURRY—Ice Tomato Juice Devilled Oysters Potato Chips Molded Vegetable Salad Rhubarb Turnovers Coffee

TO-DAY'S RECIPES Devilled Oysters—Two tablespoons butter, one quart celery, cut fine; one quart oysters, cut in halves; two egg yolks, well beaten; one quart coarse bread crumbs, season with salt, red pepper, black pepper, bit of curry powder, paprika and Worcestershire sauce. Melt butter in a saucepan, add celery and cook until tender—at least 20 minutes. Add cut oysters and cook until they are plump and begin to curl. The egg yolks and bread crumbs should next be added to the mixture; season to your taste. If mixture seems dry, moisten with a little cream. Spread in a shallow baking dish and bake at 400 degrees until slightly browned.

Rhubarb Turnovers—From a sheet of pastry rolled one-fourth inch thick cut circular pieces four or five inches in diameter. A small saucer or cover, or a little low will serve as a marker for the circle. Cut around this with the point of a sharp paring knife. Spread on a baking sheet. On one-half put a spoonful of thick rhubarb sauce, moisten edges of the circle with cold water, fold pastry over filling and press edges firmly together that no juice may seep. Prick the tops with a fork. Bake at 450 degrees until delicately browned.

FACTS AND FANCIES MAPLE CANDIES Maple Taffy—One can sweetened condensed milk, one-half cup maple

Wife Preservers

If you use a white or gray rug in front of your dressing table, and one with a short nap, it will not show traces of powder, and hairs will not stick so tenaciously to it.



Shaved maple sugar may be substituted for granulated sugar in custards, blanc mange and pudding sauces. In making ice cream, use two cups maple syrup in place of one cup granulated sugar (to one and one-half quarts cream). Pour the hot syrup over two egg yolks and cook over hot water about eight minutes. Add the cream and a dash of salt and freeze. You may use half milk and half cream

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