

# Personals

Mr. George Soper, Jr. was home from Galt for the week-end.

Miss Emma Robinson visited at her home in Kennilworth yesterday.

Mr. George Jiggins, of Aurora, spent the week-end at his home here.

Mr. William McNabb, of Toronto, visited Acton relatives and friends this week.

Mr. and Mrs. L. G. King, of Massey, returned to Acton for a few days this week.

Mrs. Gordon MacKay, of Toronto, visited her mother and other friends this week.

Mrs. Wm. Johnstone is visiting in London with Mr. and Mrs. H. P. Johnstone.

Misses Elizabeth Orr and Veina Murray visited friends in Oakville on Sunday.

Mr. and Mrs. P. J. McCrystal and family spent the week-end with friends in Oshawa.

Miss Beth Harrison is home from the University of Toronto for the summer vacation.

Mr. and Mrs. Crosby, of Guelph, visited on Sunday with Mr. and Mrs. Wm. Landsborough.

Miss Ruby Clark and Mr. Boyd Clark, of Toronto, visited at their home here over the week-end.

Mrs. Roy Wansborough of Toronto, visited at the home of Mrs. Bobb H. Wansborough this week.

Mr. W. H. Speight and Miss Almee Speight, of Toronto, visited with his sisters here on Sunday.

Misses Vera Landsborough and Audrey Sylvester, of Guelph, spent the week-end at the home of Mr. and Mrs. Wm. Landsborough.

Mr. Grenville Masales attended a meeting of Hamilton Conference Young People's Union Executive at Brantford, over the week-end.

Mr. Louis Brownlow, who was operated upon last Thursday morning, at Guelph General Hospital, is now making excellent progress toward recovery.

Mr. Robert McClellan and Miss Flora Jean and Miss Myrtle Soper, of James-town, N.Y., visited over the week-end with Mr. and Mrs. George Soper.

Doris McMullen was removed to St. Joseph's Hospital, Guelph, for treatment the past week. Friends will be glad to learn that her progress is as well as can be expected.

Mr. R. J. Kerr and Mr. and Mrs. J. C. Matthews attended the graduation exercises of Toronto General Hospital, where Miss Elizabeth McLeod was in the class of graduating nurses.

On Monday of this week Mr. and Mrs. George Watson attended the McMaster University Annual Convocation in Hamilton, where their son, Milton, received his Bachelor of Arts degree.

The engagement is announced of Lauretta Mae, younger daughter of Mr. James Moore, Rockwood, and the late Mrs. Moore, to Mr. Norman Velt, Rockwood, younger son of Mr. and Mrs. Karl Velt, Coughton, England. The marriage to take place shortly.

**WILD LIFE CONSERVATION IN CANADA'S NATIONAL PARKS**

Besides the facilities they afford for recreation and sport, the National Parks of Canada fulfil another important function in the life of the Dominion, namely, as sanctuaries for the wild life indigenous to the country. During the past twenty-five years there has been developed a system of game patrol throughout all parks by means of a staff of wardens, each of whom is charged with responsibility for enforcement of the game regulations in the district to which he has been assigned. In addition to policing the parks, wardens act as field observers in determining the fluctuation of game life, and upon them also devolves the control of predatory animals.

In addition to the nine scenic parks administered by the National Parks Service in Alberta, British Columbia, Saskatchewan and Manitoba, there are in the Province of Alberta four wild animal reserves, three of which are fenced. These animal reserves are maintained for the propagation of certain species indigenous to the prairie regions of North America, notably buffalo, moose, elk, deer and antelope. The animals have increased under the rigid protection afforded, and a census of wild animals in fenced enclosures as at March 31st, 1935, places their number at 12,318.

Sanctuary conditions provided by the National Parks are responsible also for the tameness of the wild life in these great scenic playgrounds. For many years visitors have enjoyed the unusual experience of meeting bands of bighorn sheep or a family of black bear on the mountain highways, or of playing golf under the curious gaze of a herd of lordly elk, or of sighting near the usually timid deer while travelling through the streets of these mountain resorts.

**MEN'S CLOTHING**  
—AND—  
**FURNISHINGS**  
EXCLUSIVE BUT NOT EXPENSIVE  
**George Wallace**  
123 YONGE ST., TORONTO  
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Specialist in Eye Examination  
Orthoptic Treatment Prescription  
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Quality — Accuracy — Service

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REPRESENTATIVE  
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**GREGORY THEATRE**  
FRIDAY, MAY 22nd  
"MR. HOBO"  
With GEORGE ARLES as a lovable vagabond. Comedy, "Foot-logs of Manhattan." Cartoon, "Alpine Antics." Chapter 9 of "The Lost Jungle."  
SATURDAY, MAY 23rd  
"FRISCO KID"  
Dramatic picturization of the thrilling pioneer days of old San Francisco, starring James Cagney, Gang Comedy, "Little Sinner." Cartoon, "Little Nobody." Fox News showing the Moose River Mine Rescue.  
MONDAY, MAY 25th  
"COLLEEN"  
The most delicious, different, daffy, dancing delight, starring Dick Powell and Ruby Keeler. Comedy, "Honey-moon Bridge." Scene, "Rural Comedy."  
COMING  
"THE COUNTRY DOCTOR"  
With the Dianne Quintuplets.

**Signs Point To Bigger Profits from June Chicks**  
By FRED W. BRAY

**Fred W. Bray Limited Chick Hatchery**  
GEO. BROWN, Agent  
NORVAL, ONT.

# Lady Bowlers Appoint Officers

Mrs. D. H. Lindsay is President and Miss M. Ryder Secretary-Treasurer

The lady bowlers met at the clubhouse on Wednesday evening last. The following officers were elected for the year 1936:

Honorary President—Mrs. J. M. McDonald.  
President—Mrs. D. H. Lindsay.  
1st Vice-President—Mrs. E. Ryder.  
2nd Vice-President—Mrs. H. Elliott.  
3rd Vice-President—Mrs. S. Rushmore.  
Secretary-Treasurer—Miss M. Ryder.  
Assistant Secretary-Treasurer—Miss V. Ramsay.  
Bowling Committee—Mrs. H. Elliott, Mrs. H. Holmes, Miss M. Garvin, Mrs. S. Rushmore.  
Social Committee—Miss M. Nelson, Miss H. Wallace, Mrs. T. Watson.

# MAY PARTIES FOR YOUNG HOSTESSES

By Barbara B. Brooks

If you are learning to cook and have reached the advanced stage of making sauces and baking cakes, you are ready to give your very own party. Here are two easy menus for a little girl's first party. For the afternoon refreshments you may serve both sandwiches and May Basket Cakes, or either of these alone, with punch. The supper menu may be served for luncheon instead, if you prefer.

Parties should always be planned for days when you have plenty of time to prepare most of the refreshments in advance. Have everything ready that can be done before your guests arrive. Then carefully exactly what must be done after guests arrive and how you are going to do it. It is very helpful to make a list of these last minute things and to ask some reliable person to help you. You will always find yourself excited when the guests begin coming, and it is easy to become confused if you have too much to do, or if you are not sure what you must do.

- MAY DAY REFRESHMENTS**
- Animal Sandwiches  
(Brown Bread with Cream Cheese White Bread with Parsley Butter)  
May Basket Cakes  
(Chocolate cup cakes with thin balls of three kinds of ice cream)  
Pineapple Punch
- MAY SUPPER**
- Eggs a la King on Shredded Whole Wheat Biscuits (split open, toasted, buttered).  
Buttered Green Vegetable (Spinach, Peas, Asparagus)  
Cake with Orange Sauce  
Cocoa
- EGGS A LA KING**  
(8 servings)
- 8 eggs  
1 green pepper  
4 tablespoons butter  
4 tablespoons flour  
1 teaspoon salt  
3 cups milk  
3 plantains (cut in strips)  
1/2 cup cooked or canned mushrooms sliced (may be omitted)

Cover eggs with cold water, put lid on pan and cook over low heat until water reaches boiling point. Remove from stove; keep lid on pan and let eggs stand in the water until cool (cooling takes at least half hour). When cool, peel and slice the eggs.

Remove the stem end and the seeds of green pepper; cut in strips and soak in boiling water about 5 minutes.

Melt butter in a saucepan, being careful not to brown it. Add flour and salt and stir to a smooth paste. Remove from heat and add enough milk to make a smooth mixture. Return to heat and cook, adding rest of milk gradually and stirring constantly until mixture thickens (about 15 minutes). Add sliced eggs, green pepper, plantains and mushrooms to sauce. Serve hot on halves of shredded whole wheat biscuits which have been split open, buttered and heated in the oven.

**ORANGE SAUCE**

3 tablespoons cornstarch  
1 cup sugar  
1 cup orange juice  
1/2 cup water  
1/2 teaspoon salt  
1 egg yolk  
1 teaspoon grated orange rind

Mix cornstarch and sugar in top of double boiler. Add orange juice and water gradually. Cook over hot water, stirring constantly until mixture is thick and clear (about 15 minutes). Add salt and beaten egg yolk; beat well. Add grated orange rind. Cool.

Put sliced oranges or orange sections between layers and on top of plain layer cake and pour the orange sauce over.

**COCOA**

3 tablespoons sugar  
4 tablespoons cocoa  
1/2 teaspoon salt  
1/2 cup water  
1 1/2 quarts milk

Combine sugar, cocoa and salt in top of double boiler; add water; stir to a smooth paste and cook for a few minutes over direct heat. Stir in milk and cook over boiling water until hot. Just before serving beat vigorously with a rotary egg beater. Serve topped with whipped cream or a marshmallow.

**ANIMAL SANDWICHES**

Cut bread into very thin slices. Spread half the slices with softened butter and cut out the centres with small animal or fancy cutters. Spread with the remaining whole slices with cream cheese, chopped parsley mixed with butter, marmalade or other sandwich mixture. Put a cut out slice on top of a whole, spread slice. Trim off crusts.

# It's the Hat



This picture was sent out from Hollywood with the express purpose of drawing attention to Ginger Rogers' chic hat. Undoubtedly, the hat is becoming the dynamic dancing star, but then, who's interested in hats.

Put a cut out slice on top of a whole, spread slice. Trim off crusts.

Note: The animal shapes, which have been cut out of the bread can be spread with the sandwich mixture and served as "open-faced sandwiches."

**MAY BASKET CAKES**

4 tablespoons butter or other shortening  
1 1/2 cups cake flour  
1 cup sugar  
1/2 cup cocoa  
1/2 teaspoon salt  
2 1/2 teaspoons baking powder  
1 egg  
1/2 cup milk  
1 teaspoon vanilla extract

Place the shortening in a mixing bowl; set in warm place to soften (it may be melted but should not be hot) while preparing the pans and measuring the other ingredients. Sift the flour, cocoa, sugar, salt and baking powder into the bowl with the shortening. Add the remaining ingredients. Beat vigorously until smooth. Bake in well greased cup cake pans in a moderate oven (375 degrees F.) about 25 minutes.

When cool, cut out centre of each cup cake and when ready to serve, fill the cup cake basket with small balls of lemon custard, strawberry and pistachio ice cream.

**PINEAPPLE PUNCH**

6 cups canned pineapple juice (3 No. 2 1/2 cans)  
1/2 cup lemon juice

Yeast mint  
Combine fruit juices, sweeten if desired, chill and serve very cold or with shaved ice. Decorate each glass of punch with a small sprig of fresh mint.

**OPINIONS**

"An invaluable rule for me has always been: when two courses are open, choose the more venturesome."—Sir Wilfrid Grenfell.

"The fact that one is active or busy does not necessarily mean that one is either restless or superficial."—Mrs. Franklin D. Roosevelt.

**SALMON "LEFT-OVERS" SOON MADE ATTRACTIVE DISH**

Intelligent use of "left-overs" is one means of keeping down the family food budget and, what's more, it may be made the means of providing dishes which are attractive in appearance as well as nourishing and tasty. For example, there's a mouth-watering salmon which may be made either from canned salmon or from what's left over from a dinner of fresh salmon.

In making this salad—it's easily made, too—as the method is outlined by a fish cookery demonstrator on the staff of the Dominion Department of Fisheries, an egg should be beaten and to it there should be added two tablespoons of sugar, a half teaspoon each of flour and mustard, and a half teaspoon of salt, a cup of milk, and a half a cup of vinegar. Then the mixture should be cooked for ten minutes, with constant stirring, and poured over a tablespoon of gelatine which has first been softened in a quarter cup of cold water, after that two cups of salmon, separated into flakes, should be added to the mixture and the whole turned into a mould that has been rinsed in cold water. When the salad has been allowed to chill until it has become firm it is turned out on to a platter and served.

Incidentally, the cookery demonstrator points out that if canned salmon is used in preparing this salad the liquor from the can should not be thrown away but poured in with the other ingredients of the mixture. The reason for that is that salmon oil is a valuable source of vitamins.

**One Minute Pulpit**

Poverty and shame shall be to him that refuseth instruction; but he that regardeth reproof shall be honored. Proverbs 13:18.

# SPORTS

Never saw so much pep and anticipation for a local ball season as there is this year.

And Saturday's day in Acton—and Milton the opposition.

The Band, School children, ball players and Reeve and town officials are all taking part. The fans who aren't on hand are going to be in the minority that day.

Here's the dope—  
The Public School children line up at the Town Hall at two o'clock and are led by the Band to Tyler's service station.

Here they are joined by both ball teams and the town officials and the parade starts for the Park.

Reeve Harrison is expected to pitch the first ball and Dr. Nelson is eligible for catcher or batter. Doc, we understand, says if they let him bat, there won't be any need of a-catcher.

But Counsellors Meenan, McCutcheon and McMillan will all be on hand to get the season away to a good start.

What about the team? There are twenty (20) out trying to catch a place and the best men win.

Manager Walters says he's going to put the best team on the field that he can select and Minute don't usually mean maybe.

But everybody's going to get a chance, and the season will see all the likely ones get a trial.

Just a word—"If you can't boast, don't knock."

Oakville last their opener to Port Credit, 5-4. Apparently the former associates are getting the opposition they wanted.

And Guelph last to Stratford, in their opener.

Acton will play in a baseball game at Campbellville on Victoria Day—Monday.

At the tennis courts the official opening has been deferred a day—until Tuesday, May 26th. The reason, of course, is owing to the holiday.

Those who went from Acton Badminton Club to the Central Y. competition last Friday had a splendid time and gave a good account of themselves. Gordon Cooper was just eliminated in a three-game tussle by a narrow margin.

The fix is gone. The pictures of the Hockey Club and officials are splendid. Proofs were shown last week and the finished product will soon be available.

Latest Flash! Secretary Holloway has just received a letter from Wm. J. Snyder, Secretary of O.B.A.A., as follows: "Kindly advise Mr. Arthur Leppar that he has been granted a change of residence from Toronto to Acton."

Saturday will see plenty of southpaws in action, or Acton, whichever you like.

**ALFALFA IN CANADA**

Alfalfa is a forage crop which has been growing in popularity in Canada since the beginning of the present century. The average sown in this crop in 1935 was 762,300 and the yield amounted to 1,959,700 tons, valued at \$15,743,000. The average price per ton was \$8.04 and the average yield per acre was 2.57 tons.

Alfalfa gives a larger production per acre than is obtained from either clover or timothy. It has been grown for many years at the Central Experimental Farm at Ottawa and has been found to out-yield any other variety of hay. It usually produces two cuttings in a season and enough aftermath for winter protection. It is a deep-rooted perennial plant, drawing much of its nourishment from the subsoil. Like all other legumes it has the property of enriching the soil with nitrogen gained from the air, and it also contributes large quantities of humus through dead leaves and decaying roots. It is of great value as a soil improvement crop.

The feeding value of alfalfa gives it high rank among all forage crops. All kinds of farm stock like it and thrive upon it. For dairy cows it is particularly valuable.

Of the total Canadian crop of alfalfa more than half a million acres are grown in Ontario. Alberta ranks second with nearly 75,000 acres, and British Columbia third, with 48,000 acres. In Ontario alfalfa is grown under natural precipitation, but in Alberta and British Columbia irrigation is extensively employed. It is a crop which lends itself particularly to closely-settled communities.

**EARLY**

"Julia has invited me to her golden wedding."  
"Her golden wedding?"  
"Yes, she is marrying a millionaire."

**BY CONTRAST**

"Do you think your audience enjoy the statistics you quote in speeches?"  
"No," replied Senator Sorghum. "I just put 'em in to make the rest of my remarks seem more interesting by contrast."

# Park Opening

**Edgewood--Sat. May 23**  
PARK OPEN FOR PICNICS AND GATHERINGS

**D-A-N-C-E**  
**Monday, May 25th**  
POPULAR PRICES

Park Now Ready for Picnics and Family Reunions—Cottages for Rent

# Opening Game!

HALTON COUNTY LEAGUE  
**ACTON vs. MILTON**

**Acton Park--Sat. May 23**  
AT 3:00 P. M. (D. S. T.)

**Parade—Big Opening Day Ceremonies**  
DON'T MISS THIS GAME

# Wood's Grocery

Phone 37  
**Specials for Friday and Saturday**

<b>MAPLE LEAF MILLING CO'S PRODUCTS</b>	<b>COFFEES</b>
1 pkt. TEA BISK ..... 33c	1 lb. SUNDRYD ..... 44c
7 lbs. MONARCH FLOUR ..... 27c	1 lb. BROADWAY ..... 39c
24 lbs. MONARCH FLOUR ..... 79c	1 lb. VAC-PAC ..... 45c
6 lbs. G. W. Broad Flour ..... 24c	<b>TEAS</b>
1 pkt. Red River Cereal ..... 23c	1/2 lb. LIPTON'S ..... 29c
1 pkt. PURIFIED BRAN ..... 16c	1/2 lb. MOTHER PARKER'S 29c
2 lbs. CREAM OF WHEAT ..... 9c	1/2 lb. ARROW BLEND ..... 24c
2 lbs. CORN MEAL ..... 9c	<b>SALMON</b>
2 lbs. GRAHAM FLOUR ..... 9c	1 Tall Tin Red Commodore ..... 16c
	1 Tall Tin C. C. SOCKEYE ..... 37c

# Hurry HURRY!

Get Your Entry in NOW for  
**Acton Community Broadcast over CFRB**

The Y.M.C.A. has made arrangements with the CFRB Station, Toronto, to broadcast an Acton Community Program. The talent on the program will be all amateur and must be resident in Acton or the farming community within five miles of Acton.

The way in which the talent will be selected is as follows: All amateurs who would like to appear on the Radio Program will make application on the form attached below and mail it to the Y.M.C.A. Acton by MAY 24th.

A series of Amateur Nights will be held in the Y. M. C. A. Gym—the number depending on the number of entries—the best amateurs in each contest will compete in a Final Contest, when the judge will be supplied by CFRB Radio Station. At this Final Contest there will be selected those who are to appear on the Acton Community Broadcast over Station CFRB.

**Do You Want to Appear on a Radio Program?**  
**Do You Want to Help Boost Acton?**  
Enter the Contests!

Entry is not limited to members of the Y.M.C.A. Anyone resident in Acton, or within a radius of five miles of Acton, may enter the contests.

**FIRST AMATEUR NIGHT WILL BE HELD IN THE Y GYM THURSDAY, MAY 28th**

ADMISSION: ADULTS 25c CHILDREN 15c  
Proceeds for Furnishing Y.M.C.A. Recreation Room

The audience will select winners by voting on their admission tickets. Transportation to CFRB Station will be arranged for all winners, without cost to them.

# Radio Broadcast Entry Form

Please enter me in the Amateur Talent Contests.

NAME .....

ADDRESS .....

My contribution to the Program will be .....