

Traverston.

(Our Own Correspondent) Christmas seems to be coming along faster than ever this year. Mr. George Black had the misfortune to lose a valuable young mare lately from indigestion. Three times have Markdale hunters and hounds chased a Zion fox, but that cleft in the rocks at Hayward's Falls affords him a safe hiding place. Miss Edith Teeter has arrived back after a most delightful visit with friends in Bolton and Toronto. The collectors are getting grimmer and saying, "Those taxes must be paid." Mr. William Matthews of Mount Forest suburbs was up last week visiting among the old neighbors. He returned on Monday. Mr. and Mrs. W. J. Cook visited kindred at Ceylon on Saturday. In our last budget, Mr. and Mrs. James Lander of Puslinch visiting here, should have read Mr. and Mrs. James Nelson. Mr. Nelson spent a couple of months this fall in Manitoba near Arrow River in the neighborhood where Mr. Ewen McNab lives. The latter has had good crops of late years and with good prices, he and his better half are in affluent circumstances. Mr. Nelson gained 15 pounds during his sojourn there and looks ten years younger. After being idle for many months, Mr. George Street has started the saw mill going and is turning out some good lumber as your scribe can affirm. A most interesting meeting of the Women's Institute was held in Zion church on Thursday afternoon last, when Mrs. W. J. Greenwood, delegate to Toronto, gave an excellent report and received warm plaudits at its close. The event of the season was the big gathering at the old home of Mr. and Mrs. W. J. Greenwood on Monday evening in honor of their silver wedding. Old and young participated, first giving the couple a brief charivari before invading the home, where they were warmly welcomed. After order was restored, Mr. W. R. Jack, acting as chairman, called the happy couple forward when Miss Reta Greenross read a felicitous and congratulatory address, and at the close, Messrs. Archie Greenwood and Campbell Robson presented them with a silver tray and a half dozen sherbet glasses. The genial groom made a trite reply and was followed by Messrs. John and William Firth in most happy speeches. Then a night of mirth and jollity followed. The bride's Christmas cake became a bridal cake and was voted by all to be most suitable for the occasion. Mr. and Mrs. Greenwood, and their bright daughters, Misses Margazet and Clara, are a happy family group, help splendidly with all the activities of church and social life and are popular with old and young. May they live to enjoy their golden and diamond wedding.

Swinton Park.

(Our Own Correspondent) The fowl supper held by the Presbyterians here was a decided success, there being any amount of good things to eat, and an excellent program of vocal and instrumental music and readings was also presented. A speech by Mr. A. Clark, Jr., was well given, the subject being, "The Federal Government of Canada." It of course was well made to suit the Grits. Rt. Hon. Arthur Meighen's name was not mentioned as official opposition at the best, and William L. Mackenzie King was premier, but the speaker did not give the constituency he represented. Miss A. C. Macphail was our representative here. He closed his speech by asking why shouldn't Canada prosper? On Wednesday evening, a social was held in the hall, and the young people enjoyed themselves in playing crokinole, checkers and cards. This also was held under the auspices of the Presbyterian church, and a fine crowd turned out considering the condition of the weather. Rev. Mr. Riddiford of Burlington, Grand Organizer for the Loyal Orange Lodge, gave a very interesting lecture here on Thursday evening to a public meeting held in the hall. Rev. Mr. Riddiford was four years overseas as a chaplain and gives a very clear view of things where. He will be back here in the early part of February and will lecture in the church, and all should try to take advantage of this cordial invitation. Mr. George Haw is now "listening in," he having had a radio set installed for a while on trial, and it is giving very fine service. The bridge on the 19th concession is covered now, and the road is well patronized going to Proton and to Haw's mill to get grain chopped. Mr. William Young is engaged with Mr. J. Corbett for a term of months. Mr. R. Lane is with Mr. J. Porter, assisting in cutting wood. We are glad to report Mr. J. Lane able to be up and around after having the cords in his leg injured.

Hutton Hill

(Our Own Correspondent) Plenty of snow in these parts. Up till about a week ago, a green Christmas was expected, but at present indications, good sleighing will be provided. Glad to hear that Mr. Howard Lawrence, after his recent illness with pneumonia, is able to be up and about again, although still confined to the house. Mr. Max Grierson was a visitor last week with friends in Kitchener. Miss Petty and the school children are busy preparing for the Christmas tree entertainment in the school house on Tuesday afternoon, the 22nd inst. Mrs. Robert Johnston and son, Melville, of Ebenezer, spent an afternoon last week at Mr. Lawson Hopkins'. Quite a number attended the sale on Thursday last at Mr. J. Caswell's of the Rocky. Mr. Wesley Noble spent a week with friends in Kitchener. Some around here are getting up piles of wood ready for the circular saw later on. A number were entertained at the home of Mr. and Mrs. William Petty on Friday evening. Mr. and Mrs. Robert Hopkins spent Sunday week with Mr. and Mrs. Findlay McCuaig of Mulock. Messrs. Wesley and Earl Noble spent Monday evening with Mr. and Mrs. Lawson Hopkins.

Priceville

(Our Own Correspondent) We are forced to think that winter is here to stay. With the heavy snow storm over the week-end, there now seems enough snow for fairly good sleighing, also wheeling is still popular on the main roads. Sunday last marked the official opening of "McKinnon Hall" on Kintola street as a place of worship by the continuing Presbyterian congregation of this locality. Rev. Mr. Conkle officiated in a very able manner. Texts for morning and evening respectively, Ps. 91-4 and Matt. 8:33. The evening service was in the interest of the lepers of the world. Both services were largely attended, and appropriate music by a chorus of sixteen voices was much appreciated. In the evening following the regular services, an illustrated lecture was given by Rev. Conkle in the United church. Mr. Conkle, who is secretary of the mission to lepers, handled the subject very ably. On Monday evening, a social evening was enjoyed by all when a fine program was presented followed by a very elaborate lunch. McKinnon Hall was formerly the McKinnon store and residence and also the post office until a few years ago. Mr. Bobs McKinnon spent the week-end with friends here and returned on Monday to the city. Mr. and Mrs. Alex. B. McDonald are spending the winter with their son, Mr. John L. McDonald, at Ottawa. Rev. S. G. McCormack moved his furniture to the manse on Durham street, and will soon be settled again. The United church are holding their Sunday school entertainment and Christmas tree on the evening of December 23 when a good program will be provided.

Welbeck.

(Our Own Correspondent) We have come back once more! Sorry to say there is not much to report except that there has been some house breaking going on and some other little annoyances. The parties are being watched, and if it does not cease, steps will be taken to have the offenders prosecuted. Mr. Malcolm Campbell has returned to the old stand after holidaying for a few days with friends around Elmwood. There are but faint mumbles of the coming nomination, but we fear it is to be very stormy, as there is usually a calm before a storm. What should be done is to ask for the resignation of the whole council and appoint a new group entirely. We have listened to them beg for a second and a third chance, but it seems the more chances they get, the worse they become, and the deeper the mud holes become too. If we don't get them stopped, we will be not only in a mud hole but a mire. We hear some complaints about the commuting of statute labor. Others believe it the best thing that ever happened, but we sure are strongly in favor of abolishing statute labor for ever more. Where the true fault lies is in the management of the road funds and the grand ideas of road building some of our patrolmen and superintendents have. The mud holes should be graded, of course, and the stones covered with stones. The ditches are, of course, a new idea, one on both sides of the road and one down the centre of the road. It does seem queer but what is better, at least, what we are unable to understand, is why any road should have four ditches inside of twelve feet.

Southeast Bentinck

(Our Own Correspondent) Mrs. M. J. Davis of Traverston spent a week recently with her daughter, Mrs. Robert Webber. Mr. William Picken is having a furnace installed in his home this week. Mr. A. Derby and Rev. B. D. Armstrong visited at Mr. William Smith's last Friday. Miss Esther Petty and her pupils are preparing a program for Christmas entertainment which will be held on Tuesday next. Mrs. George Turnbull spent a couple of days the latter part of last week with her mother, Mrs. A. Knisely. Mrs. William Smith visited last Friday at the McAlister home. Mr. William McDonald is engaged for a few weeks with Mrs. John McKenzie.

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Colonel Harvey must have been a little startled as well as pained by the reception in England of his impulsive plea to pity the sorrows of old England. He drew a sympathetic picture of her heart-breaking troubles. Her post-war problems and sufferings almost made the ink which dropped from his feeling pen look like tears. And with special fervor he dwelt upon the heavy financial obligations which England had assumed toward the United States, and expressed grave fears that the British Exchequer might not be able to pull through. The whole was intended to be a most kindly reaching of the Colonel's hand across the sea. But he finds it instead of being clasped, pretty nearly bitten. John Bull is not out to obtain sympathy, thank you very much. If it is a question of grumbling about his own affairs, he will attend to that himself. Gloomy prophecies about the future of England, he would keep as his own preserve. Treaders upon it from other countries he roughly warns off the premises. Thus it is that something like a chorus of English newspapers and public men has started up to tell Colonel Harvey that he may mean well, but doesn't know England; that the old country has no idea of going to the demnation bow-wows, and that it is absurd to misunderstand the Englishman exercising his inalienable right to abuse his rulers and complain bitterly of the conduct of public affairs. And besides the resentment of John Bull at finding his own grumblings and rantings taken too seriously by a foreigner, he is specially exasperated at the hint that his credit at the bank may not be what it used to be. John Bull, in fact, wants it to be known that he is still doing business at the old stand. He cries out like a man with a gouty toe trodden upon, but he still pays over the counter and asks you how you will have it.—New York Times.

High Finance

Mrs. Newlywed: "And how much are these crackers?" Grocer: "Twenty-seven cents a pound, ma'am." Mrs. N.: "Oh, that's too much. I'm going to get them at Blood's." (Blood's is four blocks away.) She leaves, but returns in a few minutes. Mrs. N.: "Oh, they are twenty-eight cents a pound there, and yours are only twenty-seven, so I'm going to get yours." Grocer: "How much do you want?" Mrs. N.: "Half a pound!"

Genesis of the Tire

The pneumatic tire, which is now used on every type of vehicle from a perambulator to a mammoth motor coach, had a very humble origin, for it was suggested to the inventor by the sight of a length of rubber hose tied around the wheel of a wheelbarrow.

Some girls wiggle, others giggle

Some girls can sympathize with the rose that is born to blush unseen.

Each Country Has Its Own Idea of Coffee-Making.

In the art of coffee-making, there are no standards. Each country has its own ideas on the subject. The French like their coffee back, strong and hot. In Turkey, the Mohammedan boils his coffee over a charcoal fire in a small brass kettle; each cup is made fresh and consumed, grounds included, in small sips. Russia, Switzerland and Denmark, all follow the French fashion. Bulgaria professes Turkish methods. In Britany, the housewife thinks no coffee worth drinking unless made from beans she has roasted herself. The Italian combines the methods of Britany and France. The Austrians are more origina and make delicious coffee with milk topped with whipped cream. The Mexican drinks a brand of coffee peculiarly his own. Ground coffee is placed in a cloth bag which is immersed in boiling milk and water sweetened with brown stick sugar. In Brazil Chile and Paraguay, they like their coffee black—and often. The Cuban pours and re-pours cold water over finely-ground coffee contained in a flannel bag and uses the extract obtained for making cafe au lait or cafe noir.

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Holstein

(Our Own Correspondent) Miss B. Davidson spent the week-end with Mrs. F. Kerr of Varney. Mrs. Petrie has gone to Toronto to spend a couple of weeks with Mr. and Mrs. W. A. Reid. Mr. McGillivray, student at Knox College, Toronto, occupied the pulpit of the Presbyterian church last Sabbath. Mr. John McMillan has taken a position in W. G. Dickson's mill. Dr. McLellan spent a few hours recently in the village. He came from Toronto on account of the illness of his father who resides in Mount Forest. Miss Addie Haas was the guest of Holstein friends over the week-end. Mr. and Mrs. Joseph Bilton and Mrs. Hoy attended the funeral of the late Mrs. Hind of Durham last Monday. The demonstration of aluminum at J. Manary's by Mr. Craig was fairly well attended and proved interesting to those present. Mr. Nelson E. McGuire has been troubled with blood-poisoning on the back of his hand for the past week, but is getting the trouble under control. Dr. Taylor made a business trip to Guelph recently. Mrs. Carter and daughter, Grace, have returned to the village after spending a couple of weeks with Harriston friends. The second of a series of social evenings under the auspices of the Ladies' Aid of the United church was held at the home of Mr. and Mrs. J. D. Roberts about one hundred being present, and a very enjoyable time was spent in music, readings and games. These social events are becoming quite popular, and are well patronized. The annual Sunday school entertainments of the churches will be held as follows, Presbyterian, on the 18th inst., United church, in hall on 22nd inst.

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