

Repats' Dream Meals Come True



SEE THEM SMILING: These hardy warriors of Italy and Northwest Europe, accustomed to a mess tin at meal times, have good reason to smile as they sit down to Canada's most popular breakfast—bacon and eggs—and their first since arriving home. The waiter, also a veteran, followed the first tasty dish with the repats' dream meals of steak and roast chicken at the next two sittings. Menus like these from choice beef, (lower photo) make Canadian Pacific dining cars crews the men of the year to tens of thousands of repats who have been served more than one million meals on C.P.R. trains between V-E Day and November.

8,000,000 C.P.R. Meals Served Troops During War

MONTREAL: In six years of war, Canadian Pacific dining crews have served more than 16 million meals, of which well over half were placed in front of Canada's service personnel.

Currently these dining rooms on wheels are feeding repats, both British and Canadian, arriving at Vancouver from the Orient, and Canadians at the East Coast arriving from Europe, and the stewards and staffs have yet to hear a complaint. They anticipate the desires of the returning fight-

ing men and offer menus that cover all the main features of meals dreamed up in the silt trenches overseas.

The cuisine offered the repats includes such meat courses as roast beef, roast ham, veal, steaks and roast chicken and fish also adds variety to the menu.

Just to make the joy of homecoming complete, when the repats check with the stewards they are assured that mutton, "Australian beef" to overseas personnel, will

not mar these "fatted calf" banquets.

Milk, butter and eggs are all favorite items with the veterans for all are scarce overseas. One steward ordered 100 gallons of milk to start a trip with repats from the Ile de France. When that same vessel docked within a week of the troop carrier Nieuw Amsterdam in September by the C.P.R. loaded half a ton of butter and more than 26,000 eggs to start their journey.

Canadian Pacific trains from the first docking of the Queen Elizabeth as a troop carrier to Canada served 33,889 meals to hungry repats and on the one train that went through to Vancouver the veterans polished off 7,092 of the total.

Not only are the wolves increasing in numbers in the Bobcaygeon area, but bears are seen more frequently than has been the case in many years, says Mr. Wm. Pogue, resident of that village. While out

hunting in Harvey Township, a few miles north of Bobcaygeon he reports that he stirred up a family of five bears, mother, dad and three cubs, and before another day had passed they were already well on

the way to becoming bear rugs. He tells how one of the family which he shot managed to squeeze into a space several sizes too small for it in between two rocks and wedged

Hog Raisers Told Scheme Will Give Better Price

A floor price, control over marketing and provision of markets for hogs were outlined as the advantages under the proposed hog marketing scheme by Kenneth M. Betzner, president of the Ontario Federation of Agriculture, at a meeting of hog producers in Newmarket town hall Wednesday night.

The scheme is being proposed under the farm products control act and in effect, if given the required majority vote of two thirds of the hog producers, will enable the producers to exert greater control over their product in the matter of price and marketing. Hog producers, under the terms of the scheme anyone who raises hogs for marketing, have until Dec. 8 to send in their ballot. First, however, the producer must register with W. M. Cockburn, York County Agriculture Representative, in writing or in person before he can vote.

Mr. Betzner said that the scheme was needed as a means to maintain the British market. "Irregularity of supply cost us the market after the last war and threatens to cost us our present market now," he said. "Through the hog marketing scheme, it is hoped to provide a continuous flow of hogs overseas."

Another incentive to the scheme was the need of the farmer for a guaranteed price for his product, he declared. He pointed to recent strike action in packing plants and said that the wage increase sought by the packing house workers would have come out of the farmers' pockets. The need to develop new markets has also had a part in inspiring the scheme, Mr. Betzner stated. "The farmer spends practically nothing to sell his product," he declared.

The draft of the marketing scheme provides for a negotiating committee of producers to meet with processors to set prices. Mr. Betzner, pointing to the price fluctuations that exist at present, declared that there was no reason for the farmer to have to gamble on the market as he does at present. "A floor price on hogs can be set here just as it is in Australia," he said.

Also included in the draft is provision for the payment of two cents a hog by the producer towards the costs of the scheme, provision for the licensing of buyers, processors and truckers. The scheme will have provincial wide jurisdiction over the marketing of hogs if carried.

Mr. Betzner was asked whether or not, if the scheme was accepted, producer would be told how many hogs he must produce. "The Hog Producers Association has no intention of doing that," he said. "There is a fluctuation in production from winter to summer and there might be a regulation in this respect in order to provide a regular flow of hogs to the market."

Question: "Would the price be the same all over the province?" Answer: Yes, except for a slight differential in regards to distance.

Question: "Why should there be fluctuations in price?" Answer: "Your guess is as good as mine. The processors have a floor price and a ceiling price. There is no reason for it."

Question: "What if the small butcher wanted to pay more in order to get hogs?" Answer: "There is no restriction here, no ceiling. There will be no interference with existing marketing arrangements."

Question: "What if packers would not pay the price?" Answer: "It would be a good thing. The farmers would get mad enough to build their own packing house."

Question: "How will floor price be based?" Answer: "Floor price will be based on quality product. The quality product will always sell."

Lightning Struck Greenbank Home

As strange as the time of year it happened was the manner of the happening when lightning struck the home of Amos Rodd at Greenbank, east of Uxbridge, and like a thief in the night, fairly ransacked the place.

Just north of the house is a row of some twelve or fifteen trees, every one of which was struck, and a gaping hole was made in the ground. The brick work in the north-west corner of the house had a great hole punched in it. The plaster was badly broken in every room but one. The electric wiring was put out of commission, and was badly burned. The transformer on the pole across the road was destroyed. The electrician says this was fortunate, otherwise the house might have been burned.

All the doors and windows were blown out and the glass broken. The storm seemed to have special spite against the room in the north-west corner where Mr. Rodd's daughter usually slept. Fortunately the lady was away in Toronto.

Everything in that room was smashed—dressing table, mirror, bureau, the latter having the

drawers tumbled on the floor. It was a complete job. If ever there was one that they realized how great had been the damage done.

BALANCED FEED MEANS MORE EGGS



THE MARMILL WAY MEANS MORE PROFITS Measuring Feed Values

While it may be quite an easy matter to fool the poultryman on nutritional value, remember the hen will always tell. The yardstick by which to measure the value of an egg mash is not the price, but the record of production and the mash consumption. This method of measuring proves that quality, or a correctly balanced mash, is more economical.

As the good lines are bred into a flock, so are the health and high production factors bred and blended into Marmill poultry feeds.

Marmill poultry feeds are never made to sell on a price basis. There is no such thing as a cheap mash, for while it may be lower in price, the ultimate cost per dozen eggs is greater. Check up on these points on the mash you are now using.

MARMILL LAYING MEAL IS THE MASH

CENTRAL FEED STORE

Phone 277

Stouffville, Ont.

CREAM

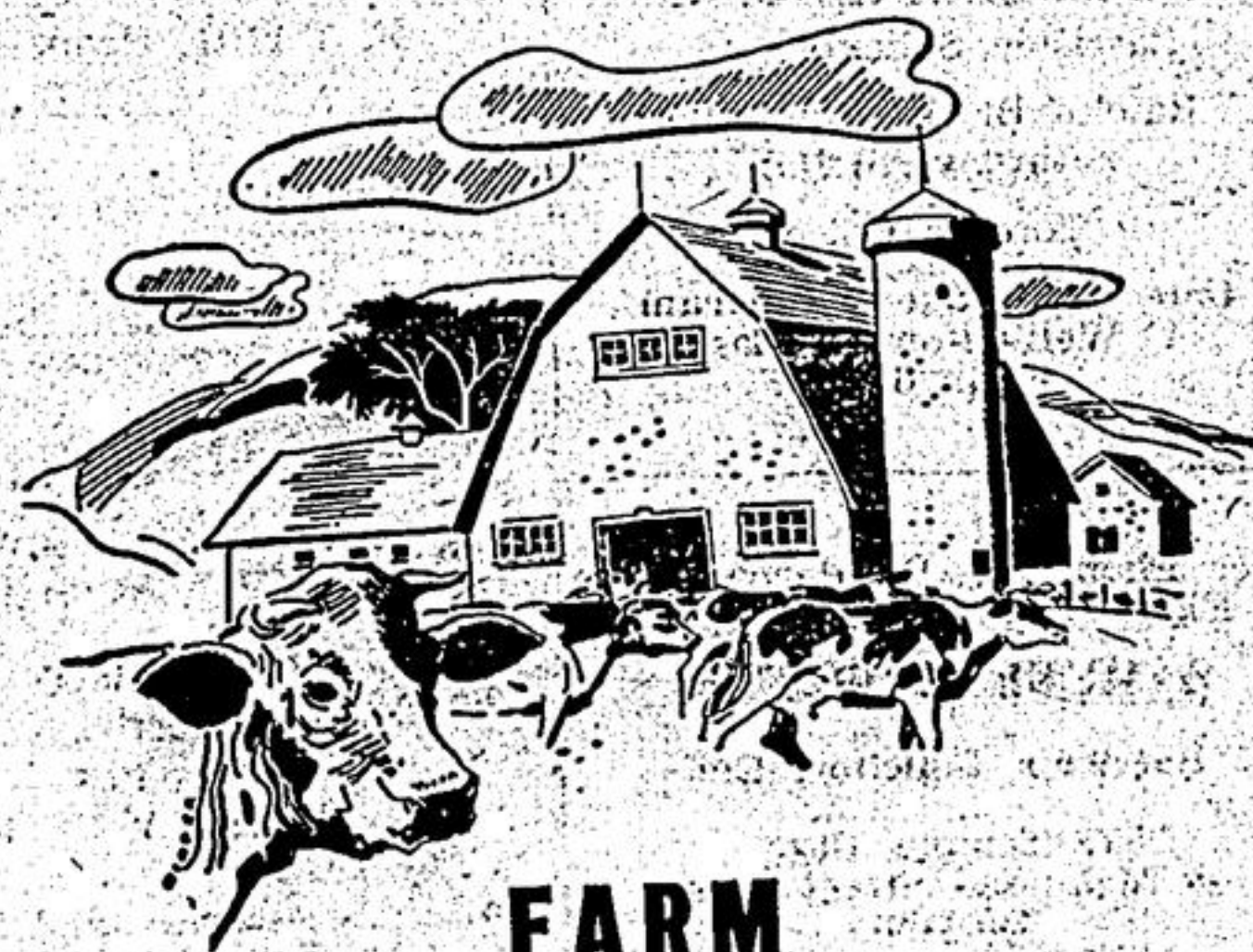
FOR BEST RESULTS SHIP YOUR CREAM TO STOUFFVILLE CREAMERY

WE PAY TWO CENTS MORE PER POUND BUTTER-FAT FOR CREAM DELIVERED TO THE CREAMERY.

COLD STORAGE LOCKERS

TO RENT FROM \$6 TO \$9 PER YEAR

Stouffville Creamery Co.
Stouffville, Ont. Phone 18601



FARM IMPROVEMENT LOANS

Under the Farm Improvement Loans Act a farmer may now borrow on special terms to buy agricultural implements, livestock or a farm electric system, and for fencing, drainage, repairs to buildings or other farm improvements.

This Bank is fully equipped to make loans to farmers under the provisions of this Act.

Consult the Manager of our nearest branch.

THE CANADIAN BANK OF COMMERCE

STOUFFVILLE BRANCH
A. G. Thompson, Manager

MAKING BETTER PEOPLE for a BETTER WORLD

THE HUMAN TOUCH ON THE HOME FRONT

Many thousands of Canadians materially benefited from the personal services of the Salvation Army last year in its: Maternity Homes and Old Folks' Homes; Prisons and Police Court Work; Children's Homes; Children's Summer Camps; Missing Friends Service; Free Laundry Service; Men's Hostels.

Out of the waste and weariness of war, humanity looks hopefully to the promise of a better world.

A better world demands better people, the prevention of human waste.

To relieve individual distress, to revive the individual's hope and self-respect, to turn the individual soul to righteousness... that is the Army's historic mission.

Today The Salvation Army faces the most challenging task in its history. Again it appeals to you for support. Please give generously when your canvasser calls.

Stouffville Collection Nov. 30th



HOME FRONT APPEAL