

"It's In The Blood"

By R. J. Deachman
I drifted into Ye Old English Tea Room for a spot of tea. The tea is served on a verandah running along two sides of the house. The verandah is a latticed affair, the lattice can be thrown back on fine days to admit more air and brighter view. I have been at that tea room off and on for six summers. The management changes every season but the tea is good, so also are the date cookies. There is a tennis court not far away and I can hear the crack of the racquets on the balls. From the distance comes the faint gurgle of a stream. It seems to be in a tremendous hurry only to throw itself twenty feet, more or less, over a gorge and then lose itself completely in the mighty St. Lawrence.

I was early that afternoon there was the only one other guest. I saw his snappy car at the door. I nodded to him as I passed, then when I had ordered my tea I asked him how he was enjoying his trip. "Immensely," he answered, "it's most restful. The river here is like the sea only less restless. The weather is perfect at Metis this time of year, always cool but not too cool. I must come back again."

"You are an American," I said. His reply came slowly, "Yes, by adoption," he said. "I am a naturalized American citizen. I was born in Germany." "That's interesting," I said, though I was really surprised. There was no accent—not a trace so far as I could tell. I asked him when he left Germany. "I left it," he said, "two days before the war broke out. I have been back twice since. Germany is a lovely country. Hitler has made it a hell. Germany has been destroyed by a madman."

His tone was bitter. "Let me tell you something," he said: "I knew a man in Germany, knew him well. One day he was picked up by the police, nothing has been heard of him since. His children had repeat-

ed something he had said at home. He was nabbed by the Nazi police." "What had he said," I asked. "Probably about as much as, in Canada or the United States a man might say of an opposing political leader. You probably know what that means. That settled me. I left Germany—I will never go back to live. Can you believe it? One man, Hitler, destroyed a nation."

Then I asked him a question: "These changes must have come about slowly. They would not be noticed at first. Where comes the breaking point?" He paused for a moment: "My mother," he said, was English, my father was German. Blood will tell, I had a rebel streak in me. "I wanted to know if there had been much change in Germany on his last visit. "Not much," he answered, change will be slow, East Germany at least will be Communist. Sometimes when I try to get a glimpse of the whole picture I wonder if Europe can ever again take its place in the civilized world."

I finished my tea and moved over closer to him. "This war," I said, "how long will it last?" "It's a guess," he said, "your guess may be as good as mine. Another year at least, possibly two. No man can guess what may happen. Tremendous changes are taking place. Consider India and China. Silent for years these countries must now be taken into consideration. I am not sure that an alliance between China and Russia can last. Who on earth would have said few months ago that a war would have happened between North and South Korea, a tiny area at best with a population of 10,000,000 but which may sometime in the future be regarded as a pivotal point in world history. It may happen, who knows!"

He got up and moved over to his car, I started back to my hotel. I wish I could meet that man in August 1952. What might we then say of the war in Korea, or the state of the world?

Voice of Prophecy Bible Questions and Answers

Question—How long does it take to read the Bible through?

Answer—About sixty hours of average reading time.

Q.—Was there anyone on this earth before Adam?

A.—In Genesis 2:5 it is stated that before Adam was created "there was not a man to till the ground." And in 1 Corinthians 15:45 Adam is called "the first man."

Q.—Does the Word of God still uphold fasting?

A.—"And Jesus said unto them, Can the children of the bride-chamber mourn, as long as the bridegroom is with them? but the days will come, when the bridegroom shall be taken from them, and then shall they fast." Matthew 9:15. Read also Matthew 6:17, 18 and Joel 2:12-18.

Q.—How can you believe a book like the Bible that teaches such an absurdity that the earth is held up on the shoulders of a giant?

A.—The Bible teaches no such idea. In Job 26:7 it is written, "He . . . hangeth the earth upon nothing," and that is an accurate scientific statement.

Q.—Isn't the Bible, after all, the word of men, since the apostles were men?

A.—It was given through men, but it is the Word of God. "For this cause also thank we God without ceasing, because, when ye received the Word of God which ye heard of us, ye received it not as the word of men, but as it is in truth, the Word of God, which effectually worketh also in you that believe." 1 Thessalonians 2:13.

Q.—Where can I find the Bible reference to the secret rapture of the church?

A.—1 Thessalonians 4:13-18 is sometimes referred to, but this describes no secret even—rather,

the opposite. Read verses 16 and 17: "For the Lord Himself shall descend from heaven with a shout, with the voice of the archangel, and with the trump of God: and the dead in Christ shall rise first: then we which are alive and remain shall be caught up together with them in the clouds, to meet the Lord in the air: and so shall we ever be with the Lord." Notice the shout, the voice of the archangel, the trump of God. This is the glorious second coming of Christ.

DAYS OF YORE

From the Files of the Stouffville Tribune

34 Years Ago
Bowling—In one of the closest as well as one of the best played games ever seen on Stouffville green, F. L. Button's rink won the Consolation for the Eckardt Trophy on Monday afternoon. For a nerve racker the game took the cake. Two extra ends were necessary to decide the issue. The rinks lined up as follows: Markham Glen, Graham, Doten, Jones, sk.—Stouffville Thompson, Rae, Porter, Button, sk.

Art Latcham writes from the Front—I left England quite a while ago and have been on active service ever since. There are always lots of bullets whizzing around. One just missed my head the night before last but a miss is as good as a mile. We have to wear gas masks all the time. Our aeroplanes are flying over the German trenches nearly all the time but I never see any of their's.

Ringwood—Miss Floss Spang (Mrs. Soden) and Mrs. E. Forsyth of Stouffville visited at H. Spang's on Monday.

25 Years Ago
Plowmen from Stouffville carried off three of the important prizes at the North Ontario match held at Dunrobin Stock Farm, Beaverton, bringing home three



Hello Homemakers! No matter how hectic and confused the world seems to be, we still have a special day of thanksgiving during the harvest season. Years ago, pioneers set aside a day to honour nature's bounty. The family gathering of only two generations ago was the occasion for much preserving, curing, baking and cooking of food for holiday meals. Today the old-fashioned goodness of harvest produce is cooked and preserved with modern speed and cleanliness.

- Take A Tip**
1. Bake rolls and pies the day before and store in electric refrigerator. Make cranberry sauce and salad jelly ahead of the day, too.
 2. Plan to roast potatoes and bake squash at the same time as the fowl or meat is being cooked in the electric oven.
 3. Use pressure cooker for making homemade soup, preparing an extra vegetable, and precooking ham and such.
 4. Set the company dinner table early in the morning and arrange a pretty centre piece for the occasion.

Roast Goose
Orange Stuffing: Simmer 2 cups diced celery in 1 inch of boiling water for about 20 mins. Meantime, cook 1/2 cup minced onion in 1/4 cup dripping until tender. Combine 2 qts. bread crumbs, 2 1/2 tps. poultry seasoning, 2 tps. salt, 1/2 tsp. pepper, 1 tsp. orange rind and 1 cup peeled, diced orange. Mix crumb mixture with celery and crumbs and stuff cavity of goose or duck.

Pan Roasted Sweet Potatoes
Boil pared sweet potatoes 10 mins., then drain and put in casserole with 1/2 cup dripping (or around the fowl) and allow 1 hour to bake tender. Garnish with parsley.

Brussels Sprouts Medley
Combine 2 quarts cooked Brussels Sprouts with 2 cups cooked peas.

Stuffed Cranberry Pie
1. Prepare pastry for two-crust, 9-inch pan.
2. Combine 2 1/4 cups sugar, 1/2 cup water, 2 cups peeled, sliced apples, 4 cups cranberries. Cook until berries pop.
3. Blend together 2 tps. corn-starch with 2 tps. water. Add to cranberry mixture, continue cooking until thick and clear. Cool.
4. Turn into pastry-lined pie pan.
5. Place lattice strips over filling, seal ends to moistened crust and flute the edge.
6. Bake in electric oven of 425 degrees for 25 minutes.

The Suggestion Box
Mrs. B. W. suggests: **Tropical Relish**, Combine 2 cups raw, chopped cranberries with a cup granulated sugar, 1/2 cup chopped pineapple and the juice of half a lemon. Store in the refrigerator overnight before serving. Mrs. C. E. suggests: **Almond Slices**.

1. Measure 2 1/2 cups sifted flour; sift again with 1/2 tsp. soda.
2. Beat an egg; add 1/4 cup brown sugar, 1/2 cup granulated sugar, 1/2 cup blanched browned chopped almonds. Now mix in the flour-soda mixture.
3. Shape in a roll and wrap in waxed paper. Chill in electric refrigerator overnight.
4. Slice thinly and bake in hot electric oven for 5 mins. Mrs. E. J. suggests: **Three-In-One Biscuits**.

From the one basic tea biscuit dough make plain biscuits, butter-scotch rolls, cheese whirls. Roll part of the dough about quarter inch thick, spread with butter, brown sugar and chopped walnuts or butter, grated cheese and diced pimento. Roll up, then slice. Set slices in muffin pans to bake. Place in hot electric oven.

Byer, has given up his position with the aircraft division of National Steel Co. at Malton, to join the Canadian Navy for active service.

Mr. Norman Baker of Stouffville who started his banking career here in the Canadian Bank of Commerce, but who recently has been located at St. Thomas, is being transferred this week to the town of Chesley, near Walkerton in Bruce County.

"We're a lame council," says Reeve Weldon. He wasn't doing any scolding. Both himself and Councillor Delbert Holden came to the meeting Monday evening on crutches.

At the South Ontario Plowing Match, held at Brooklin on Saturday, Floyd Steckley carried off first prize for best plowing in stubble, Winfred Timbers took second for best crown and finish. Lloyd Turner was third in stubble, while Fred Timbers repeated his performance at Beaverton by capturing first for best plowing by boys under 18 years of age. Norman Steckley got third prize, in second-class sod for boys under 18.

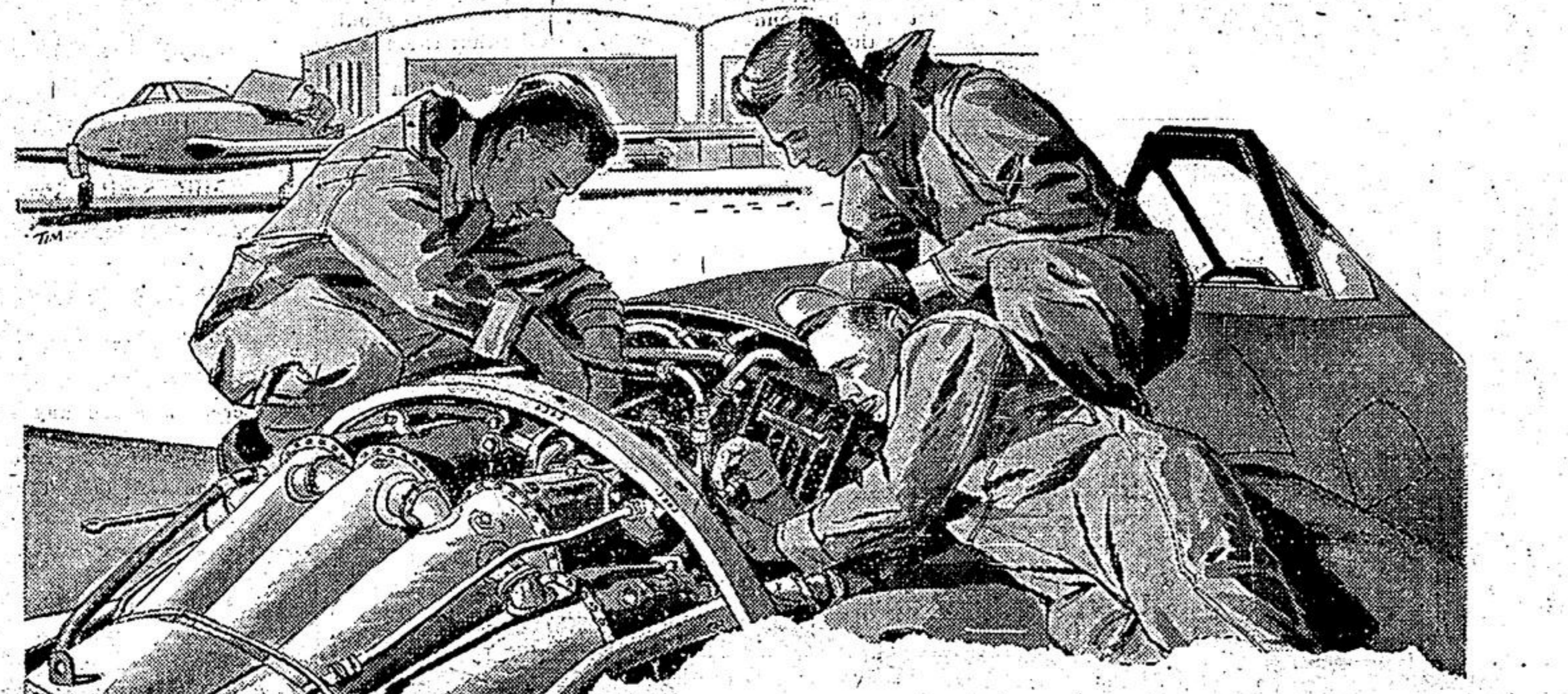
10 Years Ago
Harry Brown, son of Mrs. N. W.



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