

Oldest Book Collection To Be Moved For Seaway

MORRISBURG, Ont. — Among residents of seaway valley forced to move by construction of the St. Lawrence power project is H. Borden Clarke. With him he will take what is perhaps the largest collection of old books, newspapers and documents in Canada.

The owner of "Old Authors Farm" on the main highway three miles west of here is a 54-year-old native of Annapolis Royal, N.S., whose collection of about 25,000 items will have to sum.

He moved to a new site in the town.

Clarke recalls that he felt generous that day—he gave the dealer \$10 for the papers. When they were examined, they proved to be long-lost maps of the Rideau canal hand-drawn by Col. John By, whose signature and the date 1832 were on each map.

He later sold them to Queen's University for an undisclosed sum.

Besides being a book collector, Clarke publishes his own news-

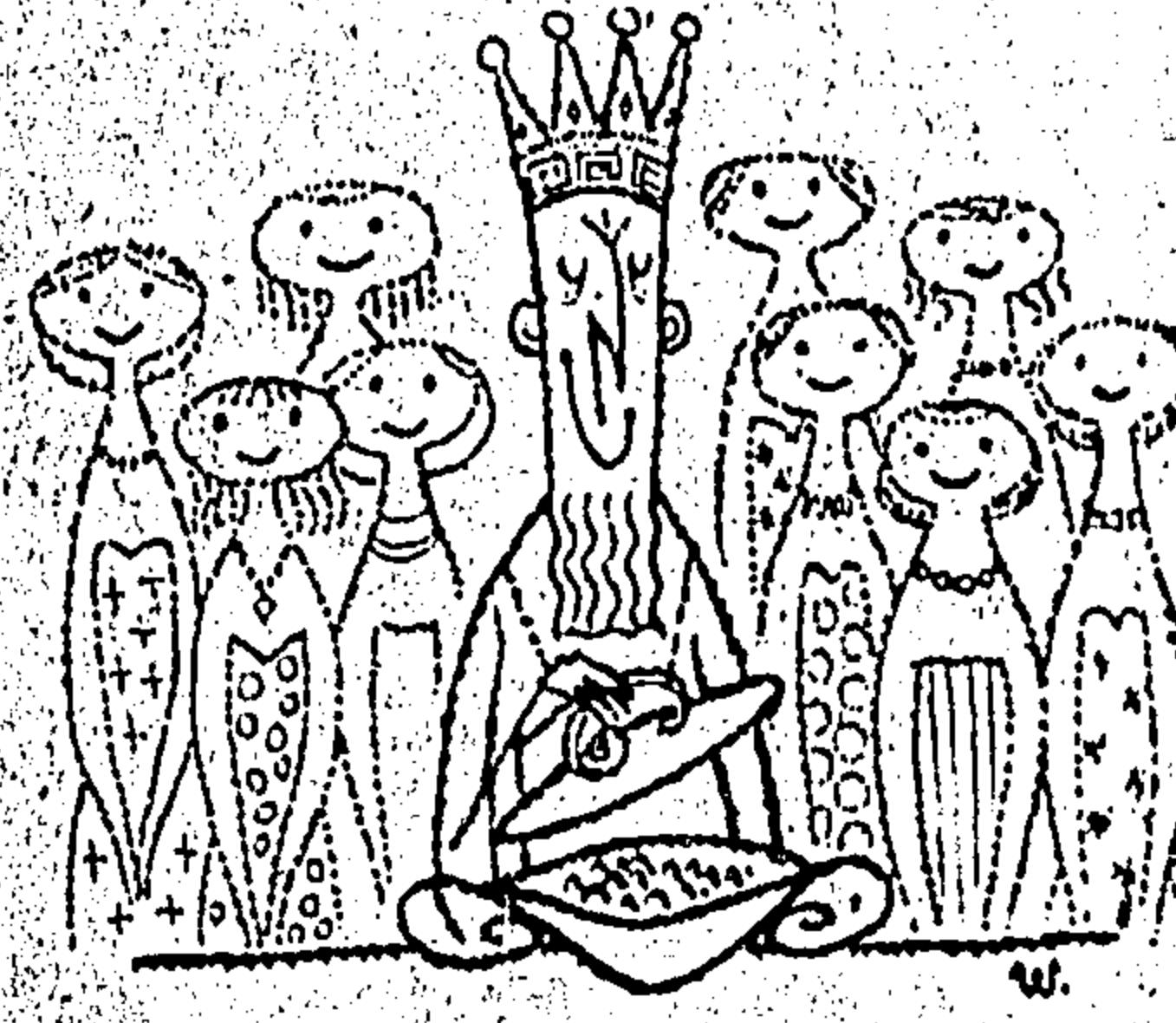
paper—a sort of catalogue which

Malta explosion of 1917, and is sent out every three months after studying two years in Chi-

ago, returned to Halifax to set up the first radio station in that city in 1923.

He opened up a book business in Ottawa in the depression of it.

charted King Solomon:



"A thousand wives I had—and each a winner.
They gave me Royal City for my dinner."

ROYAL CITY
CANNED
CREAM STYLE CORN

5611

Selling Out

BALI HI ORIGINAL SHOP

217 6th Street

**BARGAINS
GALORE!**

EVERYTHING
MUST GO

Friday & Saturday
Only

MIDWAY GROCERY
PRESENTS — Canada Packers Fine Foods



KLIK

39c

CORN

York Fancy
Cream Style, 15 oz.

18c

MEAT BALLS

39c

DOG FOOD

6 tins 59c

24 tins Case \$2.29

★ Pork Chops lb. 49c
★ Hamburger lb. 39c

See Us For Other Fresh Meats
We Carry Only Top Grade Beef

These Specials Good Friday, Jan. 27,
to Wednesday, Feb. 1st

MAPLE LEAF Soap Flakes
With Free
60 Watt
Light Globe
GIANT 65c

Maple Leaf
Liquid Detergent
24 oz. Tin

Maple Leaf
Domestic Shortening
3 lbs. Tin

Maple Leaf Butter
First Grade, lb.

65c

95c

65c

59c

49c

WEINERS

Maple Leaf
Sausage, 1 lb.

39c

BOLOGNA

Maple Leaf
tiny Cuts, 1 lb.

29c

GARLIC SAUCE

Maple Leaf
Ukrainian Style

69c

SIDE BACON

Maple Leaf Side
Sausage, 1/2 lb. per

59c

Cottage Roll

Maple Leaf, lb.

59c

SAUSAGE

Maple Leaf Pork
Skinless, lb.

49c



FAMED AUTHOR Ernest Hemingway autograph—a copy of his best-seller, "The Old Man and the Sea", to make it a trophy in the Silver Sailfish Derby—blue-ribbon tournament staged annually off the coast of Florida. The pair of carved wood bookends (lower right) which make up part of the trophy depict the "Old Man" and the fish he battles in the book.

BATTLE SHARK

BURIN, Nfld. — Two shore fishermen twice had to beat off a shark with their oars while fishing in a dory from a small schooner here. Sharks have been reported plentiful in Placentia Bay in recent weeks.

THE BOOK CORNER

Novel About Barr Colonists Tribute to Early Settlers

GULLEY FARM By MARY HEMSTRA

McClelland & Stewart (Toronto)

Reviewed by BASIL S. PROCTER

This is a homey sort of book to find a place in the heart of many an old time immigrant to Western Canada and to awake good memories in the minds of their children brought up out here under pioneer conditions.

The author writes of the migration of her family from the north of England when she was just a little girl of seven or eight. They came over with the Ear Colony in 1903 on the Earl of Selkirk, then to Saskatchewan by railroad, and north-west by team up to Battleford and across the North Saskatchewan river to the homestead with a new or renewed sense of wonder at the beauty of the Canadian country. They settled about ten miles from where Lashburn now is and about thirty miles south of Lloydminster.

Almost all the book is about the first summer and the first winter. The former was exceptionally severe. The charm of the book is the vivid memories of the writer.

That first summer was just one continuous picnic. The men toiled it. Most of them were factory hands suddenly released from the slavery of the whistle. The women were not too numerous. There was a preponderance of bachelors. The wives almost invariably hoped that their husbands would soon have their fill of the new freedom and take them back to the bricks and mortar and familiar scenes of the old land. But nobody wanted to be the first to pack up and leave, so even when it got "tough" they stayed on. The Pinder family, Mary's

NEW CHAPELS

HALIFAX — Construction is expected to start in April on two 300,000 churches in the Shannon Park naval community, whose 1,200 residents now worship in a recreation hall. Tenders for the Protestant and Roman Catholic chapels were awarded a Halifax firm.

HEALTHY MEALS

Fish dishes contain such healthful minerals as calcium, phosphorus, copper, iodine, sulfur and iron.

GEORGE DAWES AUCTIONER

Phone 6032 and 2951

British Paper Praises Author

LONDON — The Daily Telegraph says Bruce Hutchison's new book, "The Struggle for the Border," will enhance his prestige in England.

The paper especially mentions a "brilliant vignette" on Lord Durham and says:

"The author's literary reputation stands high in Canada, where he is editor of the Victoria Daily Times. This book will increase it here."

Hutchison says Durham's report to the British government was the foundation of the "third British Empire."

For Fine and Exquisite Jewellery

For Every Occasion

MAKE SURE IT'S

MANSON'S Jewellers

Advertising in The Daily News Brings Results



Tops in Taste



**B.C.
MCINTOSH REDS**

— the most popular apple flavor in the world

The crisp, distinctive taste of B.C. McIntosh is preferred by most people... and remember B.C. McIntosh hold their fine, unrivaled flavor even when cooked. So whether you are serving B.C. "Macs" fresh, in salads; or in your favorite cooked dishes, you can do so with complete confidence, knowing all that luscious, mouth-watering McIntosh flavor will be there.

Because they are good so many ways—and so easy to prepare—B.C. McIntosh can help with all your meal getting... make it a snap to decide on desserts that will have the whole family asking for more. They'll help with those packed lunches too—because B.C. "MACS" ARE THE IDEAL LUNCH BOX FRUIT.

Right now B.C. McIntosh are particularly thrifty—so take it easy on your budget—serve wholesome B.C. McIntosh often.

B.C. APPLE CUSTARD

3 or 4 eggs
3/4 to 1/2 cup sugar
1/2 teaspoon salt
3/4 cups hot milk
1/2 teaspoon vanilla or a little
4 B.C. apples
butter

Beat eggs slightly. Add sugar and salt.

Add hot milk slowly, then flavoring.

Strain.

Pare and core four medium-sized apples. Simmer apples until tender in syrup made from 1/2 cup sugar and 1/2 cups boiling water. Drain and place apples in bottom of custard cups. Pour custard mixture over apples. Steam over boiling water, or place in pan of hot water and bake in slow oven (325 deg. F.) until firm — about 40 minutes.

Serves six.

B.C. CINNAMON APPLES

1 cup water
1 cup granulated sugar
1 tablespoon vinegar
1 or 2 drops red food coloring
3-inch stick cinnamon
6 medium-size cooking apples

Make syrup of water, sugar, vinegar,

coloring and spice; simmer 5 minutes.

Add peeled, cored and halved apples.

Cook gently until barely tender, turning and basting during cooking.

Remove from syrup and serve hot or cold. Apples will become somewhat darker when chilled.

Serves six.

B.C. BUTTERSCOTCH APPLES

4 B.C. apples—medium size
1 cup chopped celery
1/2 cup chopped nuts
(walnuts may be added)
Salad dressing

Dice the unpeeled, cored apples, and

combine with the chopped celery.

Mix with mayonnaise or cocktail salad dressing. Serve on crisp lettuce. Serves six.

B.C. APPLE SALAD

3 tablespoons butter
3 tablespoons brown sugar
Spread mixture on sliced apples. Pour

1 cup milk over apples. Bake in a hot

oven (425 deg. F.) for 15 minutes. Reduce heat to 325 deg. F. and bake 20 to 30 minutes longer, or until apples are

tender.

Serves six.

Line a deep pie plate with pastry and

sprinkle on it 4 tablespoons brown

sugar. Fill pie plate with sliced apples.

Cream together the following ingre-

dients.

3 tablespoons butter

3 tablespoons brown sugar

Spread mixture on sliced apples. Pour

1 cup milk over apples. Bake in a hot

oven (425 deg. F.) for 15 minutes. Reduce

heat to 325 deg. F. and bake 20 to 30

minutes longer, or until apples are

tender.

Serves six.

Line a deep pie plate with pastry and

sprinkle on it 4 tablespoons brown

sugar. Fill pie plate with sliced apples.

Cream together the following ingre-

dients.

3 tablespoons butter

3 tablespoons brown sugar

Spread mixture on sliced apples. Pour

1 cup milk over apples. Bake in a hot

oven (425 deg. F.) for 15 minutes. Reduce

heat to 325 deg. F. and bake 20 to 30

minutes longer, or until apples are

tender.

Serves six.

Line a deep pie plate with pastry and

sprinkle on it 4 tablespoons brown