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DEVOTED TO THE INTERESTS OF CANNING AND VICINITY

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CANNING AND VICINITY

Word has been received of the arrival in England of Mr. and Mrs. Stoever and family, en route to Germany.

Mr. Frank Covert, of Dalhousie University, arrived on Thursday and is the guest of his mother, Mrs. A. M. Covert.

Mr. Ralph Gates arrived last week and has been added to the staff of T. E. Wood's bakery and restaurant.

Mr. and Mrs. John Ross entertained the Basketball Club, under the direction of Mr. Percy Kempton, on Thursday evening.

The Methodist cemetery has been greatly improved and beautified the past week as a result of a campaign begun in the spring, having as its objective a fund for its yearly improvement.

This spot promises to be worthy of those dear to the hearts of the community, who are resting there.

Mr. W. Rooney, who met with an accident to his hand while working in the axe factory, is improving.

Mrs. David Webster, who has been visiting in Sheffield Mills, has returned.

Mr. and Mrs. Woodworth, Jr., were guests of Mr. and Mrs. Charles Ellis, last week.

Mr. William Mosher, who has been visiting in Parrsboro, returned to Massachusetts last week.

Mrs. E. M. Beckwith has returned from visiting Mr. and Mrs. Hardy Vaughan, Medford.

Mr. Theodore Ellis, Montreal, arrived last week to spend the summer with his mother, Mrs. Alfred Ellis.

Captain Percy Bates, Mrs. Bates, guests of Mr. and Mrs. A. D. Payzant, with Mr. and Mrs. Payzant, motored to Middleton to visit their cousin, Miss Marion Harlow, dietitian.

Mr. and Mrs. L. Borden, Wolfville, visited friends in town last week.

Colonel Allison Borden and Mrs. Borden were guests in town last week.

SCOTTS BAY

The Women's Institute of Scotts Bay, president Mrs. Harris Thorpe, held a banquet on Thursday evening, May 14, in honor of the first anniversary of their organization. The banquet was held at the home of Mr. and Mrs. Thomas Watson, who were assisted in receiving by Mrs. Marchant Steele. The rooms were

lovely with flowers, the tables being attractive with spring beauties and mayflowers in profusion. Mrs. Marchant Steele presided at one table, pouring tea, while Mrs. Bowman Steele poured coffee.

Mrs. Leverette Huntley caused much merriment by reading very interesting place cards descriptive of the guests, previous to the fifty members and their husbands being seated. Those assisting were Mr. and Mrs. Thomas Watson, Mrs. Wilmot Irving, Mrs. Wiley Tupper, Mrs. Clarence Steele, Mrs. Truman Corkum. Following the banquet a delightful musical program was enjoyed, in which Mrs. Mayford Tupper, Mrs. Watson, Mrs. Strong, W. B. Burdidge, Mr. Leverette Huntley, Mr. Everett Huntley, took part. The outside guests included Mr. and Mrs. William Burdidge and Miss Hattie North, Canning. Community singing brought a delightful evening to a close.

KINGSFORD

The Kingsford Bridge Club was entertained by Mr. and Mrs. E. I. Loomer on Wednesday evening, May 12th. The ladies' first prize was won by Miss Minnie Woodburn, and the second by Mrs. Ebenezer Dickie. The gentlemen's first prize was won by Stewart Loomer, and the second by Joseph Dickie. This was the closing meeting for the season.

Mrs. Annie Huntley is erecting a fine bungalow on the site occupied by her former home, which was destroyed by fire.

The Sewing Circle of the Congregational church held a successful tea at the home of Mrs. Frank Loomer on Thursday afternoon.

The Sabbath school of the Congregational church is preparing for their Children's Day service.

UPPER CANARD

The Women's Missionary Society of Upper Canard Presbyterian church met at the home of Mrs. Jack Whitehead, Wednesday afternoon, May 14, Mrs. Charles Magee presiding. The following officers were elected:

President—Mrs. Aubrey Newcombe.
Vice President—Mrs. Charles Magee.
Secretary—Mrs. A. H. Dickie (re-elected).

Treasurer—Mrs. J. Whitehead.
At the close tea was served and a social hour spent.

Miss Ethel J. Cossitt, professional nurse, passed away at the home of Miss Bessie Harris, Upper Canard, on Thursday evening, May 13, aged 50 years, following an illness of six months. Those left are two brothers, Otto, of Morris, Manitoba; Ralph, of Smith's Cove, Digby county; and one sister, Mrs. W. E. Gilliat, of Joggins' Bridge, who accompanied the remains on Friday to Smith's Cove, where interment took place.

Miss Rosamond Archibald, head of the Department of English at Acadia Seminary, addressed a large and appreciative audience in Upper Canard Baptist church, her subject being King's English.

Dr. A. S. MacDonald, residing in the meeting was under the auspices of the Women's Institute, and the school children were on this occasion guests of the Institute. The meeting, opened by the singing of "Oh Canada", after which a delightful program was rendered, consisting of vocal duets, Mrs. Durrell Sutton, F. Ibsen; vocal solos, J. Sutton; cello solos, Rudolph Schaffheitin; vocal solos, Mrs. Allan Clarke; readings, Mrs. Porter, Miss Archibald, who is a delightful speaker, gave a history of the movement for Better English, a movement which from a small beginning has in three years carried through the five Eastern provinces. Miss Archibald gave a successful demonstration, with the children after drilling them for five minutes, showing how rapidly they can assimilate the method, which teaches them to think clearly and speak correctly. An expression of appreciation was extended to Miss Archibald. At the close the artists were entertained at the home of Mr. and Mrs. Joseph Kinsman.

DELIGHTFUL WAYS TO SERVE RHUBARB

The good qualities of rhubarb are not yet properly recognized, for this delicious fruit, which comes with the first signs of spring, is not nearly so universally used as it should be.

For the children it is excellent and its frequent use corrects the little irregularities which are so prevalent in the spring and often necessitate frequent doses of nasty physic or a trip to the family physician. It is a good appetizer, too.

Rhubarb stewed with plenty of sugar and eaten as a sauce creates a healthy appetite, and when one wearies of the taste of it by itself it is capable of many pleasing combinations and variations. Its susceptibility to other flavors makes it valuable as a basis for many delightful dishes.

Good Combinations
In canning or preserving it may be used alone or with one part of figs, strawberries or black currants. A little lemon, orange or ginger also yields delicious results.

For the daily menu the rhubarb may be combined with rice, tapioca, dates, figs, raisins, strawberries, bananas, chopped almonds, ginger root, lemon and orange peel.

The red variety of rhubarb should not be peeled, it requires only to be well washed. The skin is entirely dissolved in cooking and the rose green color is decidedly pleasing. If you use a tiny sprinkle of soda in the cooking you need not add quite as much sugar, but use plenty of sugar and no water. Shake over the fire until the sugar is dissolved, to prevent burning.

Try them and we are sure you will agree that the following recipes are delicious:

Rhubarb Baked
Cut up the stalks into a pie dish, sprinkle sugar over, cover closely, set in the oven and bake 15 or 20 minutes—just enough to retain its fresh green color, like green apples.

Rhubarb Pie
Prepare the rhubarb as for sauce, cover with boiling water, and let stand 10 minutes. Line the pie plate with good crust, sprinkle well with flour, turn in the rhubarb after it has been

well drained, add four tablespoons of sugar and a very little sprinkle of soda and a tablespoon of flour all mixed together. Sprinkle a little flour all around near the edge of the crust. Moisten the edge of the crust, put on the top crust, press down, trim and bake.

Rhubarb Custard Pie
Line a pie plate with good pastry, sprinkle with flour and put in a layer of rhubarb well sweetened. Prepare a custard as for custard pie, reserving the white of one egg for the top. Fill up the pie with the custard and bake. Whip the white stiff, whip in one tablespoon of sugar, spread over the pie when baked, and return to the oven until nicely browned.

Preserved Rhubarb
This preserve is delicious—almost equal to the celebrated Scotch marmalade. Peel and take away the white rind and seeds from six oranges. Slice the pulp

into a sauce pan along with the rhubarb which should be cut very finely. Do not use any of the white. Add one quart of sugar, cut finely, and one quart of water. Boil down to four pounds of sugar. Boil down to four pounds of sugar. Boil down to four pounds of sugar.

Rhubarb Jam
Cut 3 pounds of rhubarb into one inch pieces. Add 1 can pineapple juice in pieces, cover with 3 pounds of sugar and let stand over night. In the morning cook slowly until thick. This is fine for pies, cake filling and fruit.

"The cook is leaving us to get married."

"Good. She'll soon know from some body who won't be afraid to tell how much her cooking really is."

Christian Evangelist.

Advertising is speaking to the multitude instead of to a few individuals.

Sometime! Why not this time?

RED ROSE TEA "is good tea"

The ORANGE PEKOE is extra good. Try it!

Grand Clearance Sale

W. A. STEPHENS WINDSOR, N. S.

SEE THESE SPECIALS:		98 LADIES' SPRING COATS	TWEED RAINCOATS AND TOP COATS.
75 TAILORED SUITS FOR MEN All sizes, worth up to \$45.00. Your choice \$19.75.		worth up to \$42.00. Your choice \$14.75	Worth up to \$22.50. Your choice \$8.75.
LADIES' COATS \$9.85 and \$14.75.	LADIES' SUITS \$9.85 and \$18.75	BLOUSES \$1.95 and \$2.95	SILK & CREPE DRESSES \$9.85 and \$12.75
BOYS' SUITS \$6.95	GIRLS' COATS \$3.95	RAINCOATS \$2.45	SILK HOSE 60c.
SEE CROWN TAILORING SAMPLES—Suits tailored to order. Men and Women, \$22.50 to \$45. English goods.			
75c. buys a Parcel worth \$1.50 to \$3.00 this week only.			

THE BIGGEST - THE BOLDEST

WATCH AND WAIT

Till this day and hour when the greatest, positively the greatest Shoe Sale ever held in this section of the province will take place. Its a death blow to regular prices.

STORE CLOSED all day THURSDAY	SPECIAL	EXTRA SPECIAL	SPECIAL	STORE OPEN MONDAY and EVERY EVENING
Rearranging stock and marking down the prices on everything. Doors open Saturday at 9 a.m.	Special lot of men's Goodyear Welt Boots. Genuine calf leather with or without rubber heels; regular value up to \$6.00 and \$7.00. On sale Saturday for pair	Promptly at 9 o'clock Saturday, we place on sale 1 Big Lot of Women's Black and Brown Kid and Calf Oxfords and Straps. Value up to \$6.00. Special price	We offer you at this sale a Woman's Patent Sandal, flexible sole and rubber heel; regular \$2.50 value. Special price for pair	
	\$2.98	49c.	\$1.89	

SELLING STARTS SATURDAY MAY 21 AT 9 A. M.

LADIES OXFORDS \$3.75 Quality	LADIES OXFORDS AND STRAPS	EXTRA SPECIAL	MISSES SLIPPERS	BOYS' BOOTS	MEN'S Boots and Oxfords
A special lot of Ladies' Oxfords. Black kid. 3 eyelet tie, nice medium and flexible welt sole. Every pair guaranteed. Come early and get your size. Selling now for pair	A special lot selected from our \$4.50 and \$5.00 qualities; consists of Black Kid Oxfords, Patent and Brown 1 and 2 Straps, with light flexible welt soles and full fitting lasts. Going now for pair	Big special of 95 pairs Ladies' Black and Brown Kid Oxfords and Patent Brown and Black Straps. Most of these shoes have been selected from our well known Classic make values up to \$7.00. Special price for pair	Here is another lot and at a price that should bring you on the run. Misses' Patent Strap Slippers; solid leather, very nicely finished, rubber heel. Special price for pair	A special lot of Boys' Solid Leather Boots. Black calf leather. Every pair guaranteed and going now for pair	Men, we have selected a special lot of high grade Boots and Oxfords. Brown only. Square toe, Goodyear welt heavy double sole and rubber heel. If you are familiar with good quality then come and be convinced. Sale price for pair
\$1.79	\$2.49	\$3.48	\$2.25	\$2.19	\$3.69

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—MAIN STREET, WOLFVILLE, KINGS CO.

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