

Small Ads.

25c for 25 words if paid week of insertion; otherwise 35c up to 25 words. Over 25 words, 1c per word or figure. Replies directed to this office, 15c extra.

SAW FILING DONE—Satisfaction guaranteed. Wilcox Caswell, Markdale. 11p

FOR SALE—Lady's auto skates and boots, size 5, \$3.00. See them at The Standard office, Markdale. 11c

FOR SALE—10 cord mixed 14-inch dry wood. Glen Mills, R. R. 2, Markdale. Phone 59 1-4. 11p

FOR SALE—Nine pigs ready to wean. Wm. Hannah, R. R. 2, Markdale. Phone 53 1-1-1. 11c

FOR SALE—Brood sow, second litter; three spring calves. Fred McArthur, R. R. 6, Markdale. 11p

FOR SALE—About 25 cords 16-inch dry hardwood. Clare Hill, R. R. 3, Markdale. Phone 71-2. 11p

FOR SALE—28 cords 4-foot dry mixed wood at \$7.00 a cord at the yard. W. Symes, R. R. 1, Markdale. 11p

FOR SALE—International engine, three to five horse power; mandrel and saw. Wm. George, R. R. 6, Markdale. 11p

FOR SALE—Young lady's black winter coat, size 16; also black suede shoes, size 7½. Enquire at The Standard Office. 11c

FOR SALE—A number of pullets, Sussex and New Hampshire hybrids. Ken Hill, R. R. 2, Fiesheron. Phone Markdale 30 1-2-1. 11c

FOR SALE—Child's blue snow suit for \$3.50. See it at The Standard Office, Markdale. Mrs. Chas. Tolton, R. R. 1, Berkeley. 11p

FOUND—Bag of grain. Owner may have same by proving property and paying for this adv. Herb. Walker, Markdale. Phone 170. 11c

FOR SALE—Young beef by the quarter. 16-inch dry hard maple wood. Gordon Steer, R. R. 1, Berkeley. Phone Markdale 73 1-4. 11p

TO RENT OR LET ON SHARES—Two hundred acres in Genesee township, good water supply, good house and fair outbuildings. Wes. Bell, R. R. 6, Markdale. 11p

FOR SALE—Black goloshes, fur trimmed, size 5, at \$1.50; rubbers, size 5, at 75 cents; black shoes, size 4½, two pairs, each \$1.00. See them at The Standard Office, Markdale. 11p

WANTED—Hatching eggs for 1945 hatching season. Guaranteed premium paid, plus hatchability premium. Flocks culled and bloodtested under Government Supervision, free of charge. Write for full details. Tweedie Chick Hatcheries Ltd., Fergus, Ont. 9-12c

Men and Women  
Watkins Dealers are making more money to-day than ever before. Enjoy the security and benefits of affiliation with the OLDEST and LARGEST COMPANY of its kind in the world. Watkins have a buying power of \$20,000,000 with millions invested in raw material. No experience required. Every Watkins Product sold on a guarantee of satisfaction or money refunded. All sales records were smashed in 1943—generous bonuses were paid to all Watkins Dealers. Get into business for yourself on our capital in your home or adjacent locality. Suitable travel outfit required. Write now for further information to the J. E. Watkins Company, Dept. O-M-10 2177 Masson Street, Montreal. 7-11c

CREDIT AUCTION SALE

Of Farm Stock, Implements, Hay Grain and Household Effects At Lot 9, Con. 9, Euphrata, Six miles north-east of Markdale FRIDAY, NOVEMBER 17th, 1944 Sale to commence at ONE o'clock

MRS. VIOLET FOTHERGILL has instructed the undersigned Auctioneer to sell by Public Auction the following, namely: CATTLE—5 cows; 10 steers and heifers 1 year old; 4 calves; 1 young calf.

POULTRY—A number of hens; 2 geese and 1 gander. IMPLEMENTS—Cream separator; 2-furrowed walking plow; No. 21 Fleury walking plow; Chatham fanning mill; turnip sower; scuffer; root pulper; wheelbarrow; sugar kettle; 10-ft. steel hay rake; hay rack; buggy; cutter; stoneboat; 3 halters; mail box; hay fork rope; 8 cow chains; sheaf lifter and slings; forks, chains, shovels and 1001 small articles.

FEED—About 300 bus. oats; about 12 ton mixed hay; quantity potatoes; quantity apples.

HOUSEHOLD EFFECTS—6 kitchen chairs; sideboard; 2 beds; good washing machine; butter bowl and ladle; set quilting frames; Rayo junior lamp; number of fruit jars; 2 rain barrels and other household goods too numerous to list.

TERMS—Hay, grain, potatoes and all sums of ten dollars (\$10.00) and under, cash; over that amount four month's credit will be given on furnishing bankable notes with interest at six per cent (6%) per annum. Mrs. Violet Fothergill, Proprietress Wm. F. McKay, Auctioneer

The Markdale Standard

Published every Thursday at The Standard Printing Office Main Street, Markdale, Ont.

\$1.50 a year in Canada \$2.00 in the United States

A. E. COLGAN & SON, Publishers

WALTERS FALLS

Mr. and Mrs. Fred Saunders, Mr. and Mrs. John Heighes spent the week-end in Toronto. Miss Grace Saunders accompanied them to the city where she returns to her position. Allan Seabrook is now employed in a factory in Mt. Forest.

Mr. and Mrs. Reg. Puddicombe of New Hamburg spent the week-end with her brothers, Mr. E. W. and Mr. M. Quinton.

Mr. and Mrs. Orrie Taylor leave on Tuesday to take up residence in Chatsworth. Mrs. T. Dixon was hostess for the Red Cross meeting last Wednesday afternoon which was quite well attended. Busy fingers plied needles in a quilt during the afternoon. Vice-President Mrs. McDougal occupied the chair, "Lest We Forget" was sung. Reports of various committees reported work. Some cut-out sewing was given out to be returned by Nov. 20th. Two large cartons of finished articles were packed recently which contained eight quilts, some knitting and other sewing. Mrs. Speck was in charge of the program for which Mrs. Menary, Mrs. Saunders and Mrs. Laycock had readings and Mrs. Jas. Murray and Mrs. B. Dixon each rendered a solo. The annual meeting will be held at the home of Mrs. E. Marshall. Meeting closed with the National Anthem after which the hostess and aids served a delicious lunch.

VANDELEUR

Mr. Ed. Lang, Field Secretary for the Grey County Federation of Agriculture, put on a fine series of moving and talking pictures in the Community Hall on Friday of last week under the auspices of the Farm Forum. One series was in the afternoon for school children and showed pictures on health, nature study and geography. Besides the local pupils children were present from Wodehouse, Orange Valley and Cheeseville. In the evening the hall was filled to capacity for the adult show. Pictures shown were "Lessons in Living", "Farmers at War", "The Bridge", "Ranching in Alberta", and others, including a sing song. These pictures are all of an educational nature and were much appreciated. Mr. Lang spoke briefly and stressed the need of more Farm Forums. He will be back with another series of pictures on land more productive? was the subject for discussion at the Farm Forum held at the home of Mr. and Mrs. Andy Fawcett on Monday evening, Nov. 13th, with an attendance of about 35. Two discussion groups were formed with Mrs. Fitzsimmons and Miss Connell as secretaries and H. Graham and H. McGee as chairmen. It was decided that there should be reforestation on stony and hilly land and especially along roadsides where there is drifting of snow. A committee was appointed which consists of Messrs. S. Fitzsimmons, H. McGee, L. Ormsby and H. Graham to get information with regard to planting windbreaks along some of the roads in the community where the snow drifting is bad, especially south from Vandeleur School. The balance of the evening was spent in crokinole, checkers, bingo and cards. Lunch was served by the hostess. The next meeting will be at the home of Mr. Sam. Fitzsimmons. Misses Maxine Connell and Dorothy Johnston will be the conveners.

Mrs. L. Teeter was hostess to the Women's Association for their November meeting when a very interesting program was provided. The Women's Institute held a very successful quilting in the Community Hall on Tuesday, Nov. 14th. Mr. and Mrs. Geo. Buchanan, Mrs. Lundy Johnston, Mrs. Davison, Miss Forence Davis and Mr. Frank Davis attended the Davis family re-union at the home of Mr. and Mrs. Jim Cochran of Colborne.

Mr. and Mrs. Cecil Betts and family of Rock Mills visited with Mr. and Mrs. Andy Fawcett.

Mr. and Mrs. H. I. Graham and Keith visited with friends at Redickville recently.

What Is This War of Ideas?

"Housework is drudgery. Purity is nonsense. Authority should be undermined." These ideas, often attractively camouflaged, are an attack on the Canadian home. We can defend our homes only if we believe sound home life is basic to healthy society. That home is the guardian of the nation's purity. That home is the foundation of teamwork.

"Promote class struggle. Stir up race conflict. Work only for gain." These are thoughts hurried in the war of ideas to divide and conquer Canadian industry. But the plan should be not who's right but what's right. Fight for teamwork. Work for the nation. We must rally the constructive forces in industry behind these positive ideas and launch a nation-wide counter attack.

"Seize power by any means. Stir up controversy. Discredit our leaders." These mental bombs are dropped on the political front to shatter Canadian democracy. We must fight them off with interceptor ideas. Everyone responsible. The will of God, the will of the people. Inspire our leaders.

"Corrupt the youth. Teach them to blame other people. Teach them the materialistic theory of science, history and other studies." Unless we recognize the danger of this sort of thinking, it is an intellectual barrage that will break down the foundation of Canadian education. We can only make our schools and colleges impregnable if we teach young people to build character. Teach them to start with themselves instead of blaming others. Teach them to understand the moral and spiritual motives which inspired the great men in Canadian history.

These are just a few of the flashes from different fronts in the war of ideas. The battle line runs through every home, every office, every farm and factory, every church and school room, every town hall and provincial capital. On the outcome of this battle hangs the fate of our nation and the shape of future history.

THE MIXING BOWL

By ANNE ALLAN Hydro Home Economist



Hello Homemakers! The taste for apples is enthused by their mild aroma and the satisfaction of good munching. However, the various ways in which apples can be used are numerous and can be served often if you watch the proportions of sugar.

Nowadays we don't buy apples by the barrel—at least most of us don't. Our recent purchase of a basket of Duchess apples and our quota of one pound of sugar has been used as an experiment to find out what could be done with them. It was found that a family of six could have five different desserts which used every apple and one pound of sugar. Of course, there could be no guesswork allowed in the sugar measurements; yet we agreed the foods were sweet enough.

Applesauce was made from six apples cut up and cooked in one cup of water, then put through a sieve to remove skins and cores. Three tablespoons of sugar were then added. (We believe that all stewed fruits, fresh or dried, should be flavoured with sugar after being cooked, but while hot.)

Apple pie could not be forgotten among the favourite ways to use them. It took nine apples and two-thirds cup of sugar. By the way, we grated a little cheese over the apples before we put on the top crust.

Apple dumplings are on a par with pie as to popularity. Six apples were peeled and cored. These cavities were filled with sugar—it took four tablespoons. A square of plain biscuit dough was then folded around each, dampening the edges to seal in the juices. They were steamed over boiling water for 50 minutes and served with a diluted honey syrup.

Apple crisp is a super delicious dessert, although it requires a little more sugar. Eight apples were sliced into a buttered casserole and covered with the following ingredients that were crumbled together: ¼ cup white sugar, ¼ cup flour, 3 tbsp. hard butter, ½ tsp. mace and ½ tsp. cloves. A half cup of water should be poured down the side and the pudding should be baked in an electric oven at 350 degrees for 60 minutes.

There were then two apples and two tablespoons of sugar left and these were used to make a Dutch apple cake. The method used for the cake was: Measure and mix 2 cups flour, 3 tps. baking powder, ½ tsp. salt. Cut in ¼ cup butter, stir in 2½ cup milk and a beaten egg. Spread the mixture in a shallow greased pan. Peel slice

apples and place in rows on dough. Sprinkle top with 2 tbsp. sugar and ¼ tsp. allspice. Bake in electric oven at 400 degrees for 25 minutes. Serve with milk.

We are also publishing other recipes which will help to consume the Canadian fall apples which are not suitable for storage or export. These varieties are Duchess, Alexander, Wolf River, St. Lawrence and Wealthy.

Applesauce Orange Compote 4½ cups applesauce and 1 cup orange sections; add ½ cup brown sugar and few grains nutmeg. Chill in electric refrigerator and pour into serving dish; garnish with 1 cup of orange sections and "apple" made of two green and six halved red maraschino cherries.

Applesauce Gingerbread 6 tpsps. shortening, 1½ cup sugar, 1 egg, ½ cup molasses, 1½ cups flour, 1 tsp. baking soda, 1 tsp. cinnamon, ½ tsp. ginger, ½ tsp. salt, 2½ cup strained thick applesauce.

Cream together shortening and sugar. Beat egg, add; add molasses; mix well. Sift together 3 times, flour, soda, cinnamon, ginger, salt. Add to creamed mixture alternately with the applesauce. Bake in greased pan 8x8x2 inches in electric oven (350 degrees) 45 minutes. Cool slightly. (If desired, top with softened cream, cheese and decorate with candied cherries and citron.

TAKE A TIP 1. Enquire from the friends of the boy or girl in uniform in Canada when they are sending their Christmas parcel to him, then mail it on another date in order that too many parcels do not arrive at about the same time. Label it "Christmas parcel." Write name on the package, having wrapped it in strong brown paper—do not use small gummed seals to write on.

2. Bind the frayed edge of the chenille bath rugs with bright coloured prints. Matching tie backs for curtains add a cheerful note.

THE QUESTION BOX Mrs. J. C. asks: How to store cheese to prevent hardening? Answer: Wrap it in a cheesecloth that has been wrung out of vinegar. Put in a waxed box and store in a cool place. Wet the cloth with vinegar occasionally.

Mrs. A. asks: Is there any way to overcome the sulphur flavour of fruit stored with a preservative tablet?

Answer: Pour off the liquid and boil it rapidly for 10 minutes. Add the fruit and cook it until tender. Vitamins C and B are almost destroyed, but the flavour is better.

CREAM DOUGHNUTS 1 egg, slightly beaten, 1 egg yolk, slightly beaten, ½ cup sugar, 2 tsp. heavy cream; ¾ cup milk, ½ tsp. lemon extract, 2 cups bread flour, 1 tsp. salt, 3 tsp. baking powder, ¼ tsp. nutmeg.

Add sugar slowly to eggs, add cream, milk and extract. Sift flour, salt, baking powder and nutmeg 4 times, and add to first mixture. Shape and fry. Makes 18 to 20 doughnuts.

RAISED DOUGHNUTS 1 cup scalded milk, ¼ yeast cake dissolved in ¼ cup lukewarm water, 1 tsp. salt, 1½ cup butter and lard mixed, 1 cup light brown sugar, 2 eggs, ½ tsp. nutmeg, 2 cups flour.

Cool milk to lukewarm, add yeast cake in water, salt, and flour enough to make stiff batter. Let rise overnight. Add melted shortening, sugar, eggs, nutmeg and flour. Let rise again. If too soft to handle, add more flour. Turn on floured board, pat and roll ¼ inch thick. Cut out with biscuit cutter and work between hands until round. Place on floured board, let rise 1 hour, turn, and let rise again. Fry.

CRULLERS 5 tbsp. sugar, 1 tsp. salt, 1 cup scalded milk, 2 tsp. lard, ½ yeast cake dissolved in 2 tsp. lukewarm water, 3 cups flour.

Add sugar, salt and lard to scalded milk. When lukewarm, add dissolved yeast cake and 1 cup flour. Cover, let rise until light, and add 2 cups flour. Turn on a slightly floured board and knead. Cover, again let rise, and knead; repeat. Pat and roll ½ inch thick. Cut in strips 8 inches long and ½ inch wide. Put on board, cover, and let rise. Twist several times and pinch ends together. Makes 24 to 30 crullers.

CHOCOLATE DOUGHNUTS ¼ cup butter, 1¼ cups sugar, 2 eggs, well beaten, 1½ squares melted chocolate, 1 cup sour milk, 4 cups flour, 1 tsp. soda, 1 tsp. cinnamon, ¼ tsp. salt, 1½ tsp. vanilla.

Cream butter and add sugar gradually, while beating constantly; then add eggs, melted chocolate, sour milk, and flour, mixed and sifted with soda, cinnamon and salt. Add vanilla and enough more flour to handle mixture. Shape and fry. Makes 30 to 36.

TAKE A TIP Do's and don'ts for shaping and frying doughnuts are:

1. Use only one-third of dough at one time. Put it on a lightly floured board, knead slightly; pat and roll out ¼ inch.

2. Use 2/3 lard and 1/3 beef suet dripping for fat or vegetable fat.

3. Use a fat thermometer or drop an inch cube of bread into hot fat; if it is golden brown in 40 seconds if fat is

AUCTION SALE

Of Cattle, Horses, Pigs, Hay, Etc.

J. J. ZETTLER, Lot 30, Con. 3, Holland, 2½ miles east of Dorroch, has instructed the undersigned Auctioneer to sell by public auction commencing promptly at ONE o'clock on TUESDAY, NOVEMBER 21st

the following, namely: 24 cattle rising 2 years old; 13 cattle rising 3 years old; milch cow; mare and colt; 10 chunks of pigs; about 4 tons of hay; Dodge coach, 1938 model. This is an exceptionally good bunch of cattle and they will be sold without reserve.

TERMS OF SALE—Cash. Wm. F. McKay, Auctioneer

about 390 degrees, and if in 60 seconds at about 370 degrees.

4. Put a small number in at a time to prevent lowering temperature.

5. Doughnuts should come quickly to top of fat, brown on one side, then be turned to brown on other. Avoid turning more than once (except sour milk doughnuts).

6. Keep electric element on high or medium, whichever holds constant temperature. If too hot, the doughnuts will brown before sufficiently risen. If too cold, doughnuts will absorb fat.

THE QUESTION BOX

Mrs. R. J. asks: How can I make boiled lima beans more tasty?

Answer: A tangy, satisfying dish is lima beans with mustard—Butter sauced made by simmering 4 tbsp. melted butter, 1 tsp. sugar, 1 tsp. of mustard, 2 tsp. vinegar, salt and pepper together for a few minutes. Pour over hot lima beans.

Miss L. B. asks: Should grade B eggs be poached?

Answer: They may be poached in steaming hot water to which a teaspoon of vinegar is added. This sets the whites more quickly.

Mrs. B. T. asks: Recipe for Scotch fruit bars.

Answer: 1¼ cups flour, 1 cup fine rolled oats, ¾ cup brown sugar, ½ tsp. salt, ½ cup shortening, 1½ cups mincemeat.

Sift and measure flour; add rolled oats, sugar and salt. Mix together and cut in shortening. Spread half the mixture in greased square pan. Cover with mincemeat and add remaining crumbs. Press down lightly. Bake in electric oven at 400 degrees for 30 minutes.

Anne Allan invites you to write to her c/o The Markdale Standard. Send in your suggestions on homemaking problems and watch this column for replies.

Maybe there's a bit of a lesson in this "early bird" stuff after all. If the early bird gets the worm, it doesn't do it by sitting on a high branch and waiting for someone to bring it.

'The Friendly Store' F. T. HILL & CO., LTD. Phone 7, We Deliver WHEN YOU DECIDE TO BUY Your New Coat be sure to see Hills' carefully selected array of Winter Coats LADIES' COATS Made of fine woollen cloths handsomely trimmed with fine furs. A wonderful selection from which to choose. Also a wonderful selection of Tweeds. No matter what you wish in a coat, you'll find it here. LOVELY NEW DRESSES Real values in all the latest styles in Black and all the new shades. All moderately priced. SHEER BLOUSES Lovely fine quality White Sheers; all new styles. Price \$2.75. MILLINERY Attractive new Hats; all the new styles. A wonderful range from which to choose. OVERCOATS For Men and Boys. We have a big range from which to choose in Tweeds or Plain Cloths. Buy now when our range is complete. BOYS' 3-PIECE SETS Overcoat, Leggings with zipper bottom and Helmet. Made of good heavy wool tweeds in Brown or Grey mixtures. Sizes 3 to 7 years. Priced at \$10.50 a set. SNOW SUITS Made of good heavy wool material. Elastic cuff and bottom; zipper front; lined throughout. A good range of shades. Sizes 2 to 7 years. Price \$6.95 a suit. After December 1st, this store will be closed Wednesday nights, and open Thursday mornings. F. T. HILL & CO., Limited, MARKDALE, ONT.