



RIGHT AROUND HOME

by Shirley



Next Tuesday, February 10, is commonly referred to as "Pancake Tuesday." This is the day when people go all out to fill up on pancakes topped with butter, syrup, jam and other trimmings.

Also known as Shrove Tuesday, the day has an added meaning to some people. It was formerly customary in England, on this day, for people to confess their sins to the parish priest, and then dine on pancakes or fritters, as they were sometimes called.

The day falls during Shrove-tide period, the days between evening before Quinquagesima Sunday and the morning of Ash Wednesday. As Ash Wednesday is the first day of Lent, which is a fast of 40 days beginning on Ash Wednesday and continuing until Easter, the merriment and gaiety which took place on these three days was a sort of feast before the fast. The bell usually rung on this day became popularly known as the Pancake Bell.

The meaning of "Pancake" as defined by Mr. Webster and his dictionary, is a thin cake of batter fried in a pan or griddle, sometimes called a griddlecake, a flapjack or as stated before, a fritter. Although Mr. Webster and his dictionary do not define how delicious these flapjacks or pancakes are, it is possible that on Tuesday night there will be some willing to comment on this.

Blueberry Sauce for Pancakes
1 box frozen blueberries or 2 tins canned blueberries
1 cup orange juice
1 cup water
1/2 to 3/4 cup sugar
1 tablespoon corn starch
1/4 cup water

Buttermilk Pancakes
2 cups sifted flour
1 teaspoon baking soda

2 eggs, well beaten
2 cups buttermilk
2 tablespoons melted shortening
Sift together flour, baking soda, salt and sugar. Combine eggs and buttermilk; stir into flour mixture; beat until smooth; add shortening. Pour batter on a hot griddle (about half cup for a medium sized cake). Turn pancakes when tops are covered with tiny bubbles and the edges look cooked. Turn only once. Serve "hot off the griddle" with butter and maple syrup.

Place blueberries in a saucepan with orange juice, water and sugar and bring to a boil. (Note: If canned blueberries are used, add only 1/2 cup orange juice and no water.) Thicken with corn starch diluted in 1/4 cup water. Flavor with almond extract and cinnamon.

Whether you make your own pancake batter or use a pancake mix, you'll want to try at least one of these variations.
Sausage Pancakes: Fold 1/2 cup cooked sausage meat into batter.
Banana-Walnut Pancakes: Slice 1 large banana very thin; fold into batter with one-third cup chopped walnuts.

Corn Pancakes: Add 1 cup drained canned or cooked corn to liquid ingredients.

Blueberry sauce makes an excellent topping for pancakes. Serve this sauce either hot or cold for a delicious meal. Remember a platter of crisp bacon slices or sausage links, too.

Winter Hazard
Headlights aimed too high or too far to the left can blind oncoming motorists. Headlights aimed too low or to the right do not shine far enough ahead to pick out obstacles in the road in time for a safe stop—especially in winter.

If you like cranberries, try this sauce which is best served piping hot on pancakes or waffles.
Cranberry Festival Sauce
2 cups honey or maple syrup
2 cups fresh cranberries
1/4 cup butter
Combine honey or maple syrup with cranberries in a saucepan. Bring to a boil, stirring constantly. Lower heat and simmer until berries pop open (about 5 minutes). Remove from heat. Stir in butter and serve hot over pancakes. Makes about 3 cups of syrup.

When lamps are aimed only three inches too low, nearly half the light is lost 300 feet ahead. When they're aimed three inches high, glare is up 76 per cent. Be safe. Have your headlights checked now.

Other night-driving advice: If your lights flicker, have the wiring and battery tested. If all the lights go out, it's probably defective wiring or a blown fuse. Always carry spare fuses. If you don't know how to replace one, any service station attendant can show you how. Check your tail lights, too. It's easy to drive for miles without knowing one is out. Carry a roll of reflector tape in the car. If lights fail, apply some tape to the bumpers so other cars can spot you.

Own Childhood Favorite
Look back on your own childhood. You likely had good, medium or even poor teachers. But weren't the able ones in the majority? What teacher do you remember most vividly? Was it not someone who really liked children and passed on his or her enthusiasm for some subject to you?

We can remember one teacher who loved reading poetry aloud. She was able to make the poetry period one which everyone enjoyed. We had the chance to read aloud, too, and hear the music of the words as well as see the pictures painted in our imagination by the poet's lines. If ever a person deserved an apple, it was this one!

Dedication Service At Grace on Sunday
Sunday morning following the Communion Service, the congregation of Grace Anglican Church joined together in a short service of dedication. The Missal for the altar, given by the children of the Sunday School, was dedicated to the glory of God in memory of Alan Swann, a devoted member of the Sunday School and Junior Choir.

Appreciating Teacher
We can make the lots of the teachers in our own community happier by being a little more appreciative of them. We can discover what are their salaries and if they are inadequate in these days of rising prices, we can speak to the school board. One of the difficulties of paying teachers a good wage, for one of the most important tasks in any democracy, is the limited budget for education. Local school boards have no other source of money than provincial grants and the tax on property. They have no hidden taxes by which they can increase their treasury.

As mothers and fathers, we can make a greater effort to get to know our child's teacher through Home and School activities or by making an appointment after school hours and having a talk with the teacher. If our Junior is in trouble with the teacher, we can withhold judgment. As mature people, surely we can refuse to blame teacher until we hear the other side of Junior's complaint.



ALL SET TO SERVE at the spaghetti supper held in the Holy Rosary School on Saturday night are some of the group gathered in the kitchen before the crowd arrived. Mrs. C. Marcuz is ready with the salad, G. Mikchlon has the spaghetti ready, Norma Serafini is handy with the meat sauce and Mrs. J. Zappos is prepared to fix more salad.

Funeral Service on Saturday For the Late Mrs. W. Reid
Mrs. Ada Maude Reid of R.R. 2, Campbellville, passed away in St. Joseph's Hospital, Guelph, on January 29 following an illness of one month. Mrs. Reid, the widow of the late Dr. William Reid V.S. of Balcarres, Saskatchewan, came here from the west ten years ago. She was very fond of knitting and fancy work. She will be especially missed by the children whom she found such good company. She was particularly fond of youngsters. Mrs. Reid was born in West Flamboro in Wentworth county 76 years ago, the daughter of David and Eliza Finlay. She was married in Nassagaweya township in December, 1906.
Two Sons Remain
She is survived by two sons, Douglas Reid of Flin Flon, Manitoba, and Laurence Reid of Balcarres, Saskatchewan; a brother Phineas Finlay of R.R. 2, Campbell-

ville and a sister, Mrs. Jas. Blacklock of Rockwood. Predeceasing her were two brothers, Roy Finlay of Guelph and Laverne Finlay of Campbellville, and a sister Mable, Mrs. William Blacklock of Campbellville. She had six grandchildren and one great grandchild. Mrs. Reid was a member of the Order of the Eastern Star, and a member of Nassagaweya Presbyterian church. Rev. A. McKenzie officiated at the funeral services at the Rumley-Shoemaker funeral home and Nassagaweya Presbyterian church cemetery on Saturday, January 31. Pallbearers were nephews Gordon Blacklock, R.R. 1, Campbellville; Lloyd Blacklock, Guelph; Earl Blacklock, Morriston; Raymond Blacklock, R.R. 1, Campbellville; John Finlay, Guelph and Finlay Currie, Milton.

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LETTER TO THE EDITOR
Leaders Differ In Red View
Box 10, Milton, Ont., January 30, 1959.
The Editor, The Champion, Milton, Ontario.
Dear Sir,
My opinion is not too high in regard to the wisdom of Mr. Eisenhower or External Affairs Minister Mr. Smith when it comes to understanding the Communist conspiracy. But I believe Mr. Eisenhower is certainly far ahead of our Mr. Smith.

Mr. Smith, speaking at the University of Alberta last October, told the students of that institution that "the Reds never repudiate the principles of international law." This month Mr. Eisenhower stated that "the Reds never adhere to the principles of international law." Mr. Editor, why this inconsistency among our top leaders? Who is right? I believe the students of the University of Alberta and the Canadian people in general are entitled to an answer.
Yours truly,
Concerned.

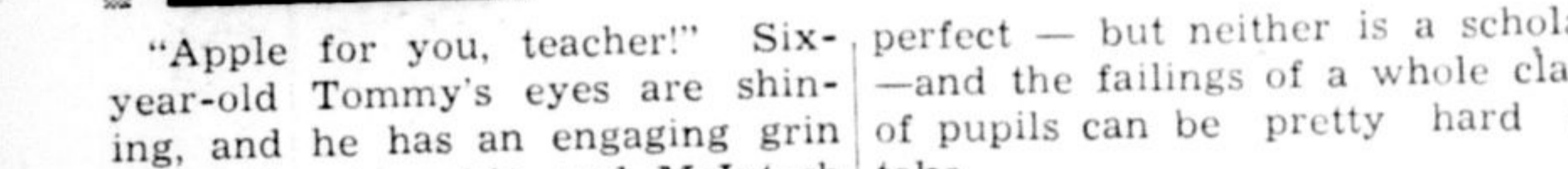
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For Parents Only
An Apple for You, Teacher
by Nancy Cleaver



"Apple for you, teacher." Six-year-old Tommy's eyes are shining, and he has an engaging grin as he thrusts a big, red McIntosh on her desk. She looks at her small pupil and she remembers, not so very long ago, when she was in first grade and adored the older woman who taught her. As a little girl she was much too shy to present her teacher openly with a gift. But how much the kindness and patience. It was then that she told her mother, "I'm going to be a teacher when I grow up!"

Just before the end of the school year, the pupils in one community were asked to write a short composition, expressing their reactions to their school life. A little first grade boy wrote: "My teacher is so nice I hope she will be promoted to second grade teacher next year."

Horticultural Notes

For the Month of February

Prepared by the Milton and District Horticultural Society
Free your trees and shrubs, especially evergreens, from clinging snow which might break down the branches.
Tramp the snow around rose bushes to prevent mice making runways and nests among them. If the rose bushes have not already been mulched, there is still time to protect them from the effects of alternate thawing and freezing. If surrounded by snow, cover the snow with evergreen boughs to hold it and prevent thawing on bright sunny days.
Keep mulches of straw and leaves on perennials and other plants well held in place by brush or wire netting.
If you keep poultry, store their droppings in a dry place until needed for the garden in Spring.

Prune Trees, Bushes
The pruning of fruit trees, bushes and vines may be done in the winter, when weather conditions permit. Tramp the snow around the trees if possible to prevent mice and rabbit damage.
Plan your garden, including the vegetable garden now. Get out the catalogues and pick out at least one new specimen of shrub, flower, fruit or vegetable that you have never grown before. Winter evenings we probably are conjuring in our mind's eye visions of lovely flowers, well kept borders, clean cut lawns, luscious strawberries and fresh grown vegetables.

Plan Ahead
Plan proportions accurately so that too much of one thing will not be planted and not enough of an-

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