



## Social Notes

BY MRS. LIL HOUSTON

Items for this social news column are welcomed. Call Mrs. Houston at TR 8-9284.

Cfn/App Michael Devlin of Barriefield RCME School visited over the weekend with his parents, Mr. and Mrs. Neil Devlin, 101 Anne Blvd., Milton.

Mrs. I. Sillars, R.R. 6, was hostess to the executive of the North Halton Association for Retarded Children on Tuesday evening of last week, when a presentation was made to Mrs. Esme Ball of Georgetown. Mrs. Ball has been an executive member of the North Halton Association for several years, as well as serving on the Ontario association as a regional director. She and her family are leaving to live in New Zealand.

Recent luncheon guests at the Burlington home of Registrar and Mrs. Gordon E. Madill were Mr. Justice Stewart, Mr. O'Donnell, Sheriff A. W. Frank and Deputy Sheriff C. McDowell.

Rev. Canon F. H. Mason of Milton, who is Padre of the Originals Club Inc., dedicated a memorial window at Sunnybrook Hospital, Toronto, on Thursday evening. The window, a memorial to Originals Club veterans from 1914, was unveiled by His Excellency Major-General George P. Vanier, Governor General of Canada.

The employees of the Post Office and their wives and husbands held their annual dinner Saturday at the Tien Kue Inn, Burlington.

Birthdays to Bill Scott, Mountainview Dr., who celebrated his birthday April 6.

Friends and neighbors of Mrs. William Dredge, R. R. 2, Rockwood, will be sorry to hear she is a patient in Milton District Hospital.

Congratulations to Mr. and Mrs. Tom Crowe, King St., who celebrated their wedding anniversary April 4.

Mr. and Mrs. Ed Byerman have returned home from Montreal after attending the wedding of their son Ronald, Saturday.

Mr. and Mrs. Don McEachern and Mr. and Mrs. Bill Schultz, spent the weekend in Montreal where they attended the wedding of Ronald Byerman April 7.

Fred Barnes, Court St., returned home last week after attending the wedding of his niece in England.

We are pleased to report Bryan Hilsen, Bronte St., has returned home from Milton District Hospital after an appendectomy.

Friends of Mrs. J. A. Elliott, Court St., will be pleased to know her condition is improving. She is a patient in Milton District Hospital.

We are sorry to report Mrs. R. McEachern, Bronte St., is a patient in the Joseph Brant Memorial Hospital, Burlington.

Birthdays congratulations to Mrs. Gord Lucy, Sidney Ave., who will celebrate her birthday April 15 and to Lorne Ellwood, Kingsleigh Court, who will celebrate his birthday April 17.

## Auxiliary Plans Bazaar at Manor

The regular meeting of the Auxiliary of Halton Manor was held in the auditorium on April 4. The president, Mrs. S. Allen opened the meeting with prayer.

The committee convenors gave encouraging reports, and the handicraft department is working full steam ahead for the bazaar on May 9. The residents are looking forward to this event. Everyone is invited to see the articles that have been made by the residents, which will be for sale. Used flowers from hats, also ribbons, feathers etc. can be made use of by the handicraft and decorating convenors. If you can help in this regard, they can be sent to Mrs. Dornier, in care of the Manor.

Attractive posters, made by Mrs. F. Martin advertising the bazaar were displayed and will be distributed throughout the county. All are invited to attend and have a cup of tea, visit the residents, take in a tour of the Manor, and take home some home baking.

## EBENEZER

# 25th Wedding Anniversary Party Fills Brookville Hall

Brookville Hall was filled to capacity with friends and neighbors of Mr. and Mrs. Malcolm Moffat to help celebrate their 25th wedding anniversary. Malcolm and Wilma (Watson) are esteemed residents of Ebenezer community and they have a family of three boys and one girl.

The neighbors presented them with a platform rocker, two step tables and two beautiful table lamps. They received many more lovely gifts.

Ebenezer monthly U.C.W. meeting for April was held in the home of Mr. and Mrs. A. Frank. Mrs. M. Hayward, president, opened the meeting with an Easter message.

Mrs. George Thomas was in charge of devotions, the devotional theme being "That they might have life." God's love is a perfect self giving love to the uttermost. His resurrection, victory over evil, becomes a triumph. Mrs. H. Savage and Mrs. W. Early favored with a duet.

Mrs. J. Henry's narration on a chapter from "Signals" for the 60's proved family living in the last few decades has grown un-



## RIGHT AROUND HOME

By SHIRLEY

Most countries, it seems, have their own Easter customs. For example, we're told there was once a custom practised only in northern England when the men paraded on Easter Sunday and demanded a kiss from any woman they could lift three times off the ground. In the Greek Orthodox Church, it was the custom for two people meeting on the street to exchange a triple kiss on the cheek. Even the lowest peasant could greet royalty this way.

Nowadays, in most Canadian homes, Easter customs include eggs for the children, a new hat for mother and ham for dinner. Easter Sunday is also a day when friends are expected to call. The Russians prepared special dishes for this holiday, and we've found one — rich with candied peels and raisins under a nut glaze — that's delicious and different to offer your friends this Easter.

This traditional old-fashioned Russian Easter bread is called Koulitch, a delightful sweet bread for holiday or week-end breakfasts, or as a plain cake for dessert, with fruit or sherry, any season of the year.

The following recipe suggests

that the loaves be baked in washed and dried 20-ounce vegetable cans which give an attractive, mushroom — shaped loaf that's bound to become a conversation piece. If the vegetable cans are not available, the dough may be divided in two equal portions and baked in a greased 8-inch round cake pan and a greased 8 1/2 x 4 1/2 inch loaf pan.

**KOULITCH**  
Yield — 4 loaves

- 3/4 cup milk
- 1 tablespoon granulated sugar
- 1/2 teaspoon salt
- 1/2 cup lukewarm water
- 1 teaspoon granulated sugar
- 1 envelope active dry yeast
- 2 cups (about) once-sifted all-purpose flour
- 1/2 cup butter or margarine
- 1/2 cup granulated sugar
- 2 eggs
- 1/2 cup seedless Sultana or bleached raisins
- 1/4 cup coarsely-chopped candied citron
- 2 tablespoons grated orange rind
- 1 teaspoon lemon rind
- Grease 4 round tin cans, such as well-washed and dried 20-ounce-size vegetable cans.
- Scald milk; stir in the 1 table-

spoon granulated sugar and salt. Cool to lukewarm. Meantime, measure lukewarm water into a 4-quart bowl; stir in the 1/2 teaspoon granulated sugar. Sprinkle with yeast. Let stand 10 minutes, then stir well. Stir in lukewarm milk mixture. Stir in the 1 1/2 cups of the flour. Using a wooden spoon, beat until batter is smooth. Cover with a damp tea towel. Let rise in a warm place, free from draft, until batter is light and spongy — about 45 minutes.

Cream butter or margarine until soft; gradually blend in the 1/2 cup granulated sugar. Beat eggs well and gradually beat all but 2 tablespoons of the eggs into creamed mixture; beat until light and fluffy (save the 2 tablespoons egg for later use). Beat down sponge; add the creamed mixture and beat well. Stir in raisins, citron, orange rind and lemon rind. Work in additional flour (about 3 cups) to make a soft dough. Turn out dough on lightly-floured board or canvas and knead until smooth and elastic.

Shape dough into a ball and cut into 4 equal portions. Shape each portion into a ball and drop one ball into each prepared can. Each can should be about half full. Grease top of dough. Cover and let rise in a warm place, free from draft, until doubled in bulk — about 1 hour. Brush tops with saved-out beaten egg. Place cans on a baking sheet. Bake in a hot oven (400 deg. F.) 15 minutes. Reduce oven heat to moderate (350 deg. F.) and continue to bake loaves about 20 minutes longer. Unmould and partially cool on cake racks.

**NOTE:** If cans are not available, dough may be divided into 2 equal portions. Place one portion in a greased 8-inch round cake pan and the other portion in a greased 8 1/2 x 4 1/2 inch loaf

pan. Bake as directed above. Frost top and sides of loaves with the following icing and sprinkle with chopped nuts.

Mrs. Hayward gave a reading entitled "Grace to the Holiest in the Height." Mr. H. Blyth led in prayer. Camps for children and young people were discussed, as to registration fees appropriated by the Sunday School etc.

The meeting closed with a hymn, followed by prayer by Mr. H. Blyth.

**Married in Fergus**  
Congratulations to Mr. and Mrs. Ian Norrish (nee Mildred Tosh) who were married April 7 in Melville United Church, Fergus.

## Horticultural Notes

The rose bed needs attention at this time of the year. The first thing to do is remove the covering of soil that provided your roses for needed winter protection. Do this when the soil has dried out a bit. Tea and Floribunda roses need pruning in the early spring, the climbers not till they have finished flowering, the end of June or early July.

Have pruning shears that make a clean cut, and begin by seeing if any undesired shoots have appeared from below the point where the rose was budded. Remove dead wood, cutting an inch or more, below the dark or black coloured areas. All weak growth and canes can be removed if they are growing toward the centre of the bush. Do not leave stubs, as these encourage insects and disease.

For quality and size of bloom, leave three or four vigorous canes per plant, and three or four buds, per cane. Now is the time to give the roses their first feeding. Choose a complete fertilizer which contains nitrogen, phosphorus and potash in a complete or balanced form. Figure on using a handful for each bush, and work it in around the bush if possible, but it is still alright if there is frost in the ground, as it will dissolve with a thaw and be carried down to the roots.

The roses now are ready for a good start as soon as the soil starts to warm up. By the way, do not apply the fertilizer closer than five or six inches of the stem. These few simplified helps on roses are from John Bradshaw's "Complete Guide to Better Gardening."

## United Women Review Dag Hammarskjold's Life

St. Paul's United Church Women, Unit Five, met recently at the home of Mrs. M. Poole, 86 Victoria Ave., with 9 members and four visitors in attendance. Mrs. King opened the meeting with prayer. Mrs. Graham read a scriptural passage from Matthew, chapter 5.

In introducing Mrs. Gillmour, who gave the biography of Dag Hammarskjold, Mrs. Graham told of a drawing which appeared in one of our daily papers at the time of his death illustrating his own quotation: "We all have within us a centre of stillness surrounded by silence." Perhaps it is hard to understand but we like to think it means, "still small voice."

**Fine Reputation**  
Mrs. Gillmour held the attention of the listeners as she related the most interesting events in the life of Dag Hammarskjold. He was born of a Swedish family with a fine reputation for public service. This tradition together with his brilliance as a scholar, his experience in his Country's civil service and in the ministries of Finance and Foreign Affairs, prepared him well for the arduous duties of the Secretary-

General of the United Nations. Entering the United Nations Organization at a time when its prestige was at a low ebb, Hammarskjold by his sincerity, tolerance, tremendous endeavor infused a more positive attitude. He proved to be a truly International Civil Servant, objective and self-effacing, yet firm in upholding the authority of his position and tireless in his efforts to prevent international crises from developing into major conflicts.

**Prevented Clashes**  
His understanding of the problems of the young nations of the world and his use of United Nations Commissions and United Nations Forces to prevent the big powers from clashing in areas of tension, proved more often than not, to be worthwhile. He was fearless, yet humble; firm, yet kind; and his untimely death was indeed a great loss to humanity.

A collection of good used clothing was brought in for delivery to the Fred Victor Mission in Toronto.

Mrs. King dedicated the offering and the meeting closed with the Mizpah Benediction.

## Galbraith Clan Birthday Party

Mr. and Mrs. H. Morris Turner entertained many guests at the Plainsman Smorgasbord Tuesday of last week at a family birthday party honoring Mrs. A. Galbraith, Oakville. Mr. Turner welcomed the guests and Richard McDuffe said the blessing, then the guests enjoyed a smorgasbord dinner. The host read a poem as a tribute to Mrs. Galbraith, and DeWart Fleming, a cousin, acted as chairman for the remainder of the evening. Nephew Albert Hunter gave an address of honor to his aunt, and Mrs. Gordon Robinson, a niece, presented an F.M. radio to the guests of honor, and a card bearing the names of the guests, also a beautiful floral arrangement from the Galbraith clan.

Other remembrances presented were to Mrs. James Galbraith, the eldest lady of the clan, who was unable to be present owing to illness; T. M. Galbraith, the eldest gentleman; Miss Erla Snow, daughter of Mr. and Mrs.

Earl Snow, the youngest guest; Mrs. Arnold McKee, namesake of her aunt; and Mrs. T. M. Snow, in appreciation of making the birthday cake.

**Pictures of Trips**  
Miss Gladys Featherstone, a niece, took pictures of the dinner party and showed her magazine of pictures taken on her trips. A few games of progressive euchre followed, with Mrs. Elmer Leslie and Mrs. Gordon Robinson winning first and second for ladies, Richard McDuffe and Albert Hunter first and second for gents. Votes of thanks were given chairman DeWart Fleming, hosts Morris and Alma Turner, and to Miss Featherstone for her pictures.

Guests attended from Toronto, Oakville, Hornby, Meadowvale, Milton, Guelph, Arthur, Burlington, Palermo and York. Mrs. Galbraith also received a telephone call from a nephew and niece, Mr. and Mrs. Malcolm Johnson of Los Angeles, California.

## Art Show

Local artists who are members of the Five Counties Art Association will exhibit paintings at the group's regional show in Acton this Saturday. Over 100 paintings will be exhibited from painters in Acton, Milton, Burlington, Georgetown, Oakville, Streetsville, Toronto Township, Orangeville and Preston.

The exhibit will be open to the public in the afternoon and evening. Paintings will be hung in the Robert Little School auditorium, Acton.

## BOY SCOUTS



# PAPER COLLECTION SATURDAY APRIL 14

NEW SYSTEM FOR SCOUT PAPER COLLECTION

Milton has been divided into four areas:

**AREA 1** — Bounded by Martin St., Base Line, Ontario St., and C.P.R. tracks, responsibility of C troop. Jim Auger and Cubmaster Fred Hayward (Parents of C Troop, C Pack).

**AREA 2** — South of C.P.R. tracks, down Highway 25 to Reed-Redfern, Wakefield Rd., Forest Grove, Oak St. to Commercial to Main St., Court St. to C.P.R. A Troop, A Pack parents.

**AREA 3** — Heslop Rd. south on Thomas St., Williams Ave., Anne Blvd., Meadowbrook Dr., back Bell St. to Robert St. B Troop, B Pack parents.

**AREA 4** — Victoria St. to Robert St., Bronte St., Main St. and country, Group Committee.

Rendezvous at Smith Transport, 9.15 a.m. second Saturday each month.

FOR ENQUIRES TELEPHONE

TR 8-9272 or TR 8-9504

The following companies donate the use of their vehicles: Smith Transport, Scobie's Transport, Bell Bros., Canadian Tire, Reed-Redfern, Trafalgar Motors, Gord Milne, Johnson Bros., Paddy Wilson, Milton Hardware, McKim Hardware, Bill's Auto Body, Milton Motors, Yorke's Service Station, McDuffe's Farm Machinery, Milton Milling.

Papers should be bundled and securely tied.

Please place your paper at the street by 9 a.m. for collection

pan. Bake as directed above. Frost top and sides of loaves with the following icing and sprinkle with chopped nuts.

## CONFECTIONERS' ICING

2 cups once-sifted icing sugar  
1/2 teaspoon vanilla  
1/4 teaspoon almond extract  
Milk

Measure icing sugar into a bowl; stir in vanilla, almond extract and sufficient milk to make an icing of spreading consistency.

Make sure that the Hot Cross Buns you serve are really hot. They can be reheated in several

ways. You can put them in a brown paper bag, close the bag tightly and pass it through running water. Heat in a moderate oven, preheated to 350 degrees F., about 15 minutes. The rolls can also be wrapped in aluminum foil and heated in a moderate oven, 375 degrees F., for about 20 minutes. Finally, they can be heated in a covered pan. Put about two tablespoons of water in the bottom of a pan, or skillet which has a tight-fitting lid. Place a trivet in the bottom of the pan and arrange the rolls on the trivet. Close the pan and steam the rolls about 10 minutes over low heat.

perfect plan for fashion flattery

# Easter COSTUMES

Wardrobe planning made easy! Each of this new group of Easter suits is a complete costume, with its own beautiful blouse.

SPRING DRESSES IN COTTON, PRINT, TERYLENE AND SILK. FROM \$10.95

**FREE**  
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**SUZANNE SHOPPE**  
MILTON PLAZA

Linen suit, its jacket lapels trimmed to match the dotted blouse. \$19.95

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It's a delicious layer cake, having one layer white and one pale yellow. Icing is white with chocolate sprinkles on sides. Top decorated with a basket holding a yellow chick and jelly beans; and the words "HAPPY EASTER."

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