



A DELIGHTFUL TEA and fashion show, using "April Showers" as the theme, was held on Saturday afternoon by the U.C.W. units of St. Paul's United Church. During the day 35 models from young children to grandmothers, modelled nearly 70 spring and summer creations from Syer's. Officials shown with the welcoming sign are from the left, U.C.W. president Mrs. F. Harbottle, decorations chairlady Mrs. E. B. Clements, convener Mrs. T. A. Hutchinson, and U.C.W. president Mrs. W. Switzer.



RIGHT AROUND HOME

By SHIRLEY

One of the lesser known results of Columbus' adventures was his discovery of pineapple. Although Columbus' party originally noted this tropical fruit in 1493 as growing on the island of Guadalupe, it is Hawaii which today is known as "the pineapple paradise". The fruit is picked at its zenith, quickly canned and shipped to the mainland.

The recipe for Pineapple Nut Cupcakes takes full advantage of this unusual fruit. The egg whites are beaten and folded in, like an angel food cake, and the result is a pleasantly moist cake, with an interesting contrast between the nuts and pineapple. Don't be surprised if the tops seem a little rough textured, as well as round — that's the way they're supposed to be.

These golden cupcakes can be served plain with fruit sherbet or ice cream, topped with cream, or given a pineapple butter frosting. The latter is made by substituting the juice from drained crushed pineapple for the milk or cream in your favorite butter frosting recipe.

PINEAPPLE NUT CUPCAKES (Makes 18)

1/2 cup soft butter or margarine

1 cup granulated sugar

2 eggs separated

1-1/2 cups once-sifted all purpose flour or 1-3/4 cups once-sifted pastry flour

1/4 teaspoon salt

1-1/2 teaspoons baking powder

1/3 cup milk

1 teaspoon vanilla

1/2 cup drained crushed pineapple

1/2 cup coarsely chopped pecans or walnuts.

Preheat oven to 350 deg. F. (moderate). Grease 18 medium sized muffin cups (approximately 2-1/4 inch top inside measure.)

Cream butter or margarine and sugar together in large mixing bowl until fluffy. Beat in egg yolks one at a time; continue beating until light.

Sift together the flour, salt and baking powder. Combine milk and vanilla.

Add dry ingredients alternately

with liquids, beginning and ending with dry ingredients; combine well after each addition.

Stir in crushed pineapple and nuts.

Beat the 2 egg whites until stiff but not dry; fold carefully into batter.

Using a tablespoon, fill prepared muffin cups 3/4 full of batter.

Bake in preheated oven 18 to 20 minutes. Remove from muffin cups and cool on cake racks. Serve plain, or if desired, with a pineapple butter icing.

PINEAPPLE CAKE

3/4 cup shortening

2 cups sugar

5 egg yolks

2-2/3 cups sifted all-purpose flour

1/2 tsp. salt

3 tsp. baking powder

1 cup pineapple juice

1 tsp. lemon juice

3 egg whites

3/4 cup well-drained crushed pineapple

Pineapple filling (recipe follows)

Heat oven to 350 degrees.

Grease and flour 3, 8 or 9 inch round layer pans.

Cream shortening. Add sugar gradually and cream well after each addition. Add egg yolks one at a time, beating well after each addition. Continue beating until light and fluffy.

Sift dry ingredients together and stir into creamed mixture alternately with pineapple juice and lemon juice, beginning and ending with dry ingredients.

Beat egg whites until stiff and fold in. Quickly fold in crushed pineapple.

Divide batter evenly between the 3 prepared pans, and bake about 30 minutes or until tops spring back when touched lightly in centre. (If you only have room to bake 2 layers keep the batter for the third layer in the refrigerator until baking time).

Cool on cake racks, put layers together with pineapple filling and ice with seven minute icing.

If desired, ice only about 1/2 in. from the sides on top of cake and fill centre with some of pineapple filling.

PINEAPPLE FILLING

1 20-oz. can crushed pineapple

2 tsp. cornstarch

1/4 cup sugar

1/4 tsp. salt

1 tsp. lemon juice

1 tsp. butter

Drain pineapple very well. Measure juice and add water if necessary to make one cup.

Combine cornstarch, sugar and salt in saucepan. Add pineapple juice gradually, stirring and blending until smooth.

Set over moderate heat and

cook, stirring constantly, until mixture boils and is thick and clear.

Remove from heat and stir in pineapple, lemon juice and butter. Cool thoroughly before filling cake.

SEVEN MINUTE ICING

2 egg whites

1/4 tsp. cream of tartar

1/3 cup water

1 tsp. vanilla

1-1/2 cups sugar

Combine egg whites, sugar, cream of tartar and water in top of double boiler.

Set over boiling water and beat with rotary beater until stiff peaks form (about seven minutes). Remove from over hot water, add vanilla and continue beating until cooled and a good consistency to spread.

Federal grants to agricultural fairs are estimated at \$1,000,000 for 1963-64.

Canada's 1,650 mink ranches expect to produce 1.3 million pelts in the 1963-64 crop year.

OBITUARY

Active in Church Mrs. E. Agar Dies

Active in Sunday School work at St. Paul's Church while in Milton, Mrs. Eva Agar died in St. Joseph's Hospital, Chatham, on April 23. The daughter of Francis and Mary Ann Hitchen, she was born and raised in Milton. Mrs. Agar has lived in Chatham with her husband Warren Agar for the past 17 years. She is survived by her husband.

Funeral service was held at Stephen Funeral Home, Chatham on Friday and interment was in Bowes Cemetery, Milton, on Saturday. Rev. J. L. Graham of St. Paul's United Church, Milton, officiated at the graveside service.

Since 1946, net income of a farm family worker has gone up 379 per cent compared with 49 per cent for the factory worker.



Social and Personal

Misses Shirley and Joyce Chester arrived home Tuesday from a three-week vacation touring the British Isles.

Mrs. E. Walker, Bowes St., left last Thursday for a holiday in England.

Friends of Johnnie Mark, Main St., will be sorry to hear he is a patient in Oakville Hospital, and wish him a speedy recovery.

Mr. and Mrs. Alfred Ford of Milton, entertained at a family gathering on Friday in honor of their niece Donna Galbraith of Hamel, Minnesota and nephew Gordon Cartwright of New Westminster, British Columbia. Donna is home on a two-week vacation and Gordon, who has been attending the C.L.U. convention in Montreal, had a one day stopover on his return flight.

Congratulations to Gord and Gail Smith, Court St., who celebrated their wedding anniversary Wednesday, April 29.

Cpl. and Mrs. Paul Bauer and family of Camp Petawawa, formerly of Milton, spent the weekend at the home of her parents, Mr. and Mrs. Jim Timbers.

Friends of Mrs. Anna Henry, Fulton St., will be sorry to hear she is a patient in Milton District Hospital, and wish her well.

O. L. Hadley Hydro Manager

Osmund L. Hadley is Manager of the Milton Hydro-Electric Commission and has been manager for the past six years. He was a member of the Hydro Commission for four years prior to his appointment as manager.

The clerical staff includes Mrs. Helen Menefy and Mrs. Mary Emmerson. Mrs. Menefy joined the staff in November 1956, and Mrs. Emmerson has been on staff since 1958.

Linesmen are Len Ste. Marie and Ed Ramsbottom. Len joined the Hydro in 1955 and Ed came in 1957.

Members of the Hydro Commission are W. C. "Bill" Rowney, chairman; vice-chairman Colin Smillie, and member Mayor S. G. Childs.

Retarded Children CAN Be Helped

OPEN HOUSE

WILL BE HELD AT THE

Sunshine School for Retarded Children

7th LINE, HORNBY

SUNDAY, MAY 3rd, 2 P.M. TO 8 P.M.

Come along and see the display of handicrafts. Refreshments will be served. The interest of the community is greatly appreciated by the North Halton Association for Retarded Children

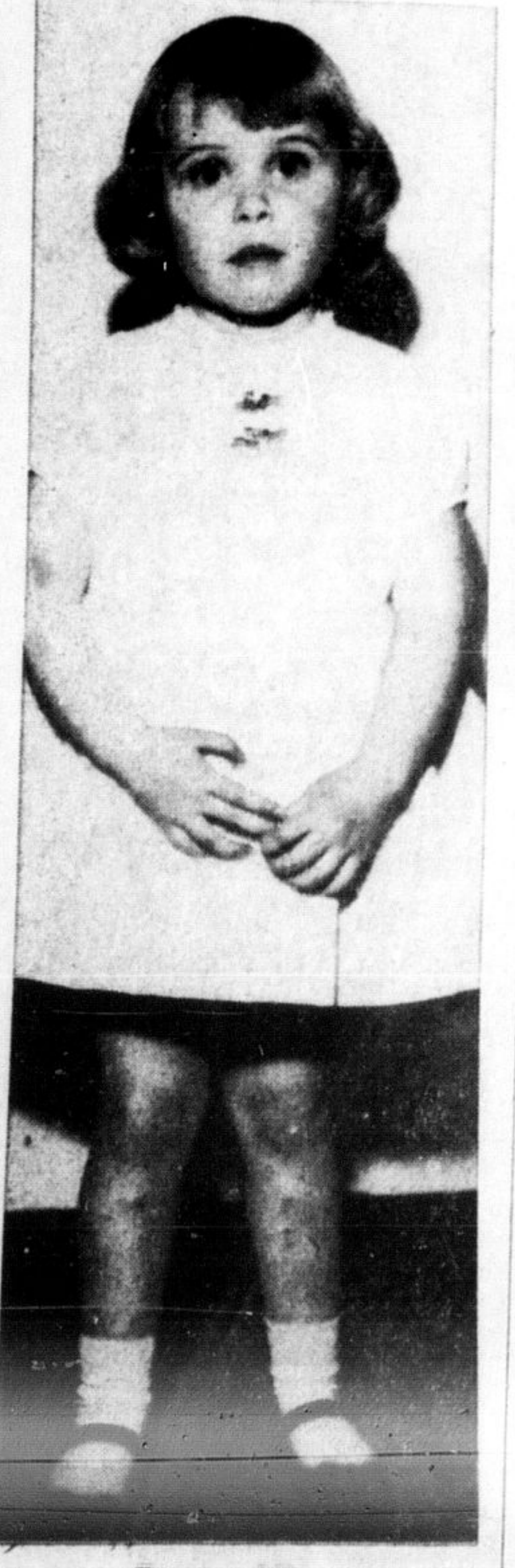
KNITTING WORSTED/DOUBLE KNITTING CLASSICS

from the famous **Mary Maxim** "ART GALLERY" of style

See the many Fashion Firsts in Knitting Worsted/Double Knitting — in all sizes

Milton Fabric Centre
242 Main St. Milton

One rat's food and damage bill is \$20 per year — adding up to \$300 million in Canada.



● SOCIALLY CORRECT
● VARIETY OF STYLES
● ATTRACTIVELY PRICED

SELECT YOURS AT

The Canadian Champion

191 MAIN ST. MILTON 878-2341

Pretty Miss
Beth Barr got all dolled up pretty as a picture, when she modelled in the U.C.W. fashion show and tea Saturday. Isn't she sweet?

Milton PLAZA

THESE 11 SHOPS AND SERVICES WELCOME MILTON Carnival Week Visitors MAY 4th -- 9th

Open 6 Days A Week -- And All Day Wednesday

REMEMBER MOTHER'S DAY With a Gift Certificate FROM **De'ATH'S HAIR STYLING** PHONE TR 8-2501 FOR AN EARLY APPOINTMENT

GRAND OPENING SALE **FABIAN FURNITURE** IN THE PLAZA Factory Furniture Direct to You DIAL TR 8-2091

PHONE 878-2962 **PLAZA MOTORS** SUMMER SPECIAL 64-CUSTOM VOLKSWAGEN \$1,730 11'-ALUMINUM CAR TOP BOAT \$ 219 3 1/2'-H.P.-MCCULLOCH MOTOR \$ 149 Total \$2,098 Summer Package Special for \$1,998

FRIDAY SPECIAL FISH AND CHIPS REG. 75c **60c SURF RESTAURANT**

COUNT ON COIN-OP FOR WASH-DAY HELP It costs so little to use our self-service machines to wash laundry and fluff dry for ironing. **PLAZA LAUNDRE-EASE** MILTON PLAZA Open 24 hrs. a Day

FREE TICKETS FOR THE KIDDIES! FOR MILTON CARNIVAL WEEK WITH EVERY PURCHASE OF \$1 OR OVER **MILTON PLAZA SMOKE & GIFT SHOP**

LOBLAW'S SPECIAL! ASSORTED FLAVORS **JELL-O JELLY POWDERS** 3-oz. — Reg. Pkgs. 3 for 31c

MEN'S — YOUTHS' Casual slip on and tie nylon suede shoes, fully washable with a rubber non-slip sole. The perfect shoe for school or casual wear. **ONLY \$3.99 to \$4.99 AT Pollock Shoes** WHITE CANVAS AND HOP SACK DECK SHOES \$1.99 - \$2.99 - \$3.99 Why not Drop in and Browse Awhile

NEW STYLE BARBER SHOP Open — Mon.-Tues.-Wed. — 8.30 to 7 Thurs.-Fri. — 8.30 to 9 Sat. — 8 to 6

SALE CONTINUES SKIRTS SUITS SLACKS And other end of lines at Clearing Prices **SPRING COATS REDUCED UP TO 33 1/3 OFF** **LORI-ANNE SHOPPE** PHONE TR 8-9512

STOP AT STOPP'S FOR **FREE** KIDDELAND TICKETS TO MILTON CARNIVAL ALL NEXT WEEK WITH ANY DRY CLEANING ORDER AT **STOPP'S CLEANERS AND TAILORS** Fast Dependable Service 878-2972 Free Pick-up