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Don't try to do the heavy parts of the family wash. Let us help you. This new plant was designed and equipped for that very purpose and can give you as much or little help as you desire by means of five different kinds of laundry service—all moderately priced. We use only soft water and pure soaps, etc. No marking, no starching, and each wash done separately.

We Call In Richmond Hill District WEDNESDAY AND SATURDAY

If you will have laundry ready when driver calls, you will assist us in giving good service. If you only have driver call when phoned for, call up as early as convenient to insure prompt attention.



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TOM BARROW STRAIN — S. C. WHITE LEGHORNS.

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J. F. BURR
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Seasonable Recipes

Chocolate Cake
One cup fat, 1 cup sugar, 1 egg, 1 cup sour milk, ½ teaspoon soda, 1-2 teaspoon salt, 2 cups flour, 4 teaspoons cocoa, 1 teaspoon cinnamon, 1 teaspoon baking powder.
Cream the fat and add the sugar. Mix and beat until a foamy appearance is obtained. Beat in the egg yolk, then stir in the milk into which the soda has been thoroughly stirred. Mix and sift salt, flour, cocoa, cinnamon and baking powder. Add to first mixture. Fold in the beaten egg-white. Bake in loaf-tin about 40 minutes in moderately hot oven.

Sour Cream Biscuits
Three cups flour, 4 teaspoons baking powder, ½ teaspoon soda, 1 teaspoon salt, 1 cup sour cream.
Mix and sift dry ingredients twice, add sour cream, add water or milk if needed to make consistency to pat out. Cut on a floured board. Brush with cream or melted fat and bake in a very quick oven 10 to 15 minutes.

Sour Cream Tarts
One-half cup powdered sugar, ½ cup flour, pinch salt, 1 cup sour cream.
Mix flour, sugar and salt. Spread over bottom of the tart shells. Gently fill with the sour cream, being careful not to break the crust stirring lightly. Grate nutmeg over the top and bake in a quick oven.

Sour Cream Doughnuts
One cup thick sour cream, ½ cup sweet milk, 1 cup sugar, 3 eggs, 1 teaspoon making powder, ½ teaspoon soda, ½ teaspoon nutmeg, ½ teaspoon salt, flour.
Mix the milk and the sour cream. Add the sugar, beaten eggs, and sift the baking powder, soda, nutmeg and salt with one cup of flour. Add this and enough additional flour to make a soft dough. Roll out and fry in deep fat.

Hattie's Sour Cream Muffins
One egg well beaten, ½ cup sugar 1 cup sour cream with ½ teaspoon soda dissolved in it, little salt.
Mix all together and add sifted graham flour to make a stiff batter, bake in moderate oven.

Sour Cream Tea Cakes
One cup sour cream, ½ teaspoon soda, 1 cup sugar 2 eggs, 1½ cups flour, ½ teaspoon salt, 2 teaspoons baking powder, ½ teaspoon nutmeg.
Mix the cream and the sugar and add the beaten eggs. Sift dry ingredients. Combine and bake in greased muffin pans in a moderate oven.

Sour Cream Cookies
One-fourth cup fat, 2 cups sugar, 2 eggs, beaten, 1 cup sour cream, 5 cups flour, 1 teaspoon salt, ½ teaspoon soda, 1 teaspoon baking powder, 1 teaspoon flavoring.
Cream the fat. Add the sour cream and sugar, beaten eggs and dry ingredients mixed and sifted together. Roll out, cut with cookie cutter and bake in a moderate oven.

Sour Cream Waffles
Dissolve ½ teaspoon soda in 1 teaspoon tepid water. Stir this into 1 cup sour cream. Add 1 well beaten egg with ½ teaspoon salt, ½ cup flour and 1 tablespoon cornmeal. Stir in 1 level teaspoon baking powder the last thing. Bake in hot waffle iron.

Sour Milk Gingerbread
One-half cup sour milk, three-quarters cup molasses, 2 cups flour, 1 tablespoon ginger, 2 teaspoons cinnamon 1 teaspoon soda, ½ teaspoon salt, 2 tablespoons to 4 tablespoons melted butter.
Mix sour milk and molasses. Sift dry ingredients. Combine mixtures. Add butter and beat vigorously. Pour into a greased pan and bake 25 minutes in a moderate oven.

HELPFUL SUGGESTIONS

An Embroidering Hint
Watching Kathleen working a monogram in silk on her new jumper, I noticed that every now and then she gave her needle a little twist in the air.

"It's to prevent the embroidery silk getting knotted," she explained when I asked for the reason. "You know how sort of unravelled and messy silk embroidery looks sometimes, don't you? It needn't though, if you remember this tip. Look at the silk carefully, and see which way it twists. Then, after every dozen stitches or so, give your needle a twist or two in the same direction as that of the silk. It acts like magic, and you very quickly get into the way of doing it automatically, so that it isn't any effort to remember."

Have You Discovered That—
Granulated sugar is the best for cakes.

A spoonful of cold, strong coffee added to a plain fruit cake gives it a richer appearance.

Boiled fish is improved if you add a little vinegar to the water it is cooked in.

Unless a pudding basin is well greased all over inside, the pudding is apt to break.

The pulp of an orange gives a new but delicious flavor to stewed apples.

Chopped gherkins are a piquant addition to stewed or boiled mutton. Add them a few minutes before serving, with a spoonful of their vinegar.

Use A Sponge For—
Wiping out the washstand ware each day. It takes up the water better than a cloth, and is more easily wrung out.

Mopping up spilt water or other liquids. It's worth while keeping a separate one for anything greasy, wash it thoroughly in hot water with soda dissolved in it.

Drying paint after it has been ashed, wring the sponge thoroughly of clean tepid water first, and use just damp no more. It gives a glossy surface.

Good Libraries Are A Liberal Education

At a joint meeting of the Home and School Club and the Women's Institute held on Thursday evening, May 12th in the High School gymnasium the speaker of the evening was Miss Lillian Smith chief of staff of the Children's House of Toronto Public Library who delivered a very thoughtful and interesting address on "What a Library Means to a Community."

"Moving pictures are said by a good many people," said Miss Smith, "to be killing the taste for reading in our young boys and girls but what is doing far more harm in that direction are the so-called Books for Boys and Books for Girls. Juvenile books of this kind are usually blind alleys and no one may walk this way to the paths of real literature a good rule to follow in selecting books for the young to select only the very best from the point of view of literary value. It is most important that the right book for the right child at the right time should be supplied and this can be done in no such indiscriminating manner as is usually done nowadays when the market is flooded with thousands of undesirable books.

Pre-digest literary diet in the way of re-told classic or "cleanings" from here and there came in for the scorn of the speaker who said that it was far better to feed the child mental food beyond its comprehension than food so far below it. She also expressed disapprobation of the vulgar "comics" in the daily papers, of the "serial books" such as the "Pansy" "Elsie," and "Alger" books which all bore the hall mark of mediocrity and were dismally commonplace and "lamentably snobbish" in their point of view which was to always over emphasize worldly success.

"The 'goodness' of such books," said the speaker, "is only that kind of goodness resulting from efforts not to be bad and no true morality in literature or life lies this way. But in any case books are not the place for the teaching of morality and such books as these really weaken the moral as well as mental fibre because they reduce the brain to a pulp produce taste or the power to think, they are insincere, cheap and often slangy and they only teach the very dangerous doctrine that morality 'pays'."

Miss Smith pointed out that the Pollyanna philosophy was really just a "sugar tray" that all Pollyanna types of literature were detrimental to the development of robust taste in reading.

It was stated by the speaker that in Toronto Public Library there are fifteen rooms in the "Children's House" and that a very large share of the money spent on the library goes into this section which Mr. G. Locke the librarian, thinks second to none in importance because the adult taste in books is formed but in the child it is still possible to build it, through the provision of none but the best books, a taste for only the very best. Miss Smith read a number of selections to illustrate her points and at the end of her talk after a very hearty vote of thanks had been moved by Mr. W. Trench and seconded by Dr. Lillian Langstaff, quite a brisk fire of questions was directed to her from several speakers, including Mr. A. Phipps the librarian of the village. In answering these questions Miss Smith expressed the greatest appreciation of the effort now being made by the Women's Institute to provide a Children's corner in the library and a story hour and wished their Tag Day much success.

Miss Isobel Wiley contributed a delightful piano solo which was remarkably well rendered and Mrs. Perry who was in the chair announced that the annual meeting of the Women's Institute would take place at the home of Mrs. Martin, Centre St. on May 18 at 8 p.m.

It was also announced that the Home and School Club would hold its last meeting for the season at the Public School on Tuesday, May 31, 1927.

John Dunlop & Son FLORISTS
Richmond Hill - Ont.

We solicit orders for cut flowers for all occasions which will be promptly and cheerfully filled.

Wiping out an enamelled or porcelain bath after cleaning it. It saves a lot of drying and washing out of cloths.

Taking up the water that gets driven through the window crevices in stormy weather. If you leave the sponge where the water comes through, you won't find such big pools on the sills in the morning, and there is less danger of it trickling over and down the wall.

But don't use an ordinary sponge for toilet purposes. It's almost impossible to keep hygienically clean enough for use on one's skin.

Do You Know That
Freshly spilled milk can usually be removed from fabrics by the immediate applications of cold water?

Pasteurized milk will remain sweet for a much longer period than raw milk?

Milk may be thoroughly pasteurized by cooking in a double boiler for twenty minutes?

An electric fan placed to catch a current of warm air is a satisfactory hair dryer.

PATRONIZE YOUR LOCAL MERCHANTS.

Did you ever really give the subject of the local merchant and you any serious thought?

Perhaps you are a loyal citizen and patronize local shops and stores as a matter of loyalty, but as this is not a lecture it will do no harm to read this anyhow.

Your local merchant is first a citizen, a resident of your community the same as you are.

He lives in your community, pays taxes along with you for the upkeep and improvement of your community; he raises his family and sends his children to school—schools which he helps, with you to maintain.

If he is a butcher he buys clothes and shoes for his family from a fellow-merchant. No matter what his line of business, he spends money with other business men of the community.

He banks in local banks; he takes his family of an evening to the local shows.

Summed up, the money he makes in the community is spent in it.

Were it not for your local merchant, there would be no schools, no paved streets, no public buildings, no progress nor prosperity. He is here day in and day out, rain or shine, giving his time and energy and money to whatever will benefit the district, taking part in the administrations of the community or aiding to regulate the administration for the best interests of the community by his vote.

HE IS A CITIZEN!
Is he not entitled then, to consideration?
But there is something more than a call for your loyalty to him as citizen to citizen—neighbor to neighbor.

Living here as he does, he comes to know his customers. They are to him not "just customers," but "fellow citizens," "good neighbors." As he will be here to-day, his business gets his personal attention—every transaction is a personal dealing between him and the patron.

He is your neighbor—your fellow citizen, building for tomorrow and next year and fully cognizant that the only way to build is to sell good goods at right prices.

Your local merchant is in himself a guarantee of his goods and prices and service because he is always at the same stand, meeting largely the same customers.

He cannot exist upon the patronage of transients—his livelihood comes from permanent residents; his aim is to make permanent residents regular customers. He must do this—hence his wares, his prices and his service are all and always arranged and held to this end.

You never heard your live-wire, wide-awake home merchant say, "oh, well, one customer more or less makes no difference." Every customer, to him is important; a new customer is eagerly sought, and a customer less, well, your local merchant will not let it happen if anything just and reasonable under the sun will prevent such a thing happening.

So not alone out of a sense of loyalty to your community but for your own sake for the sake of your purse and the satisfaction of being given personal attention and service—buy off your home merchants.

THE YORK MARKET YONGE STREET

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