

Save Yourself at our expense

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 drivecall when phoned for, it up as early as convenient to insure prompt attention.



Lakeside 5280 175 Ossington Avenue, Toronto.

RICHMOND HILL Machine Shop

team and Gas Engines, Tractors, Pumps, Etc.
STEAM BOILERS
and all kinds of Machinery rebuilt and repaired.
Automobile service work a specialty.
Oxygen Welding. Lawn Mowers Sharpene.
Farmers will find this the right shop for their agricultural work and grinding.
Phone Bell 141 Stop 27 Yonge St.
NORTH END, RICHMOND HILL

**FINEST QUALITY
CANNEL COAL**

Prompt Delivery - Courteous Service

Poultry Feed of all kinds
Egg Mash and Scratch Feed.

Coke-Coal-Wood
General Builder's Supplies

Langstaff Supply Co., Ltd
G. H. Duncan.

Telephone Thornhill Nights, Richmond Hill 80
51-r-1 Prompt Delivery

TRY US FOR SERVICE

USED CARS

NORTH END BRANCH

You can find a good used car to suit you here. A wide range of models at prices that will please you.

We Tell the Truth About Our Used Cars.

A. D. GORRIE & CO. LIMITED

North Toronto Branch

2065 Yonge Street

Phone HUDSON 9171 - 2

Home and Community Page

HOUSEHOLD HINTS

Grease In Sink
A piece of newspaper laid in the sink strainer before pouring greasy water into the sink will gather and hold the grease and keep the pipes from clogging.

Keep Shakers Handy.
Keep metal salt and pepper shakers on the shelf of your kitchen stove. This will save time as well as steps when cooking.

Lime In Kettle
The lime-deposit which forms in the bottom of the tea-kettle may sometimes be removed by boiling a little vinegar in the kettle for a while.

To Improve Toast
When making toast it improves it both in taste and digestibility if the slices of bread are laid in the open oven for a little while before toasting them. They will toast better and more evenly if given this advanced treatment.

To remove the top from a ginger ale bottle, place the top under the metal handle on a pantry drawer, catch the top on the edge of the handle and press the bottle downward. The top will come off easily.

To clean a zinc bath tub dip a rag in paraffin oil and rub the tub well. Then remove all traces of the paraffin with a clean, dry cloth, and afterward wash the tub thoroughly with hot water and soap. It will keep clean and bright for quite a long time if treated this way.

Metal or brass trays should be washed in warm water and a good yellow soap. Rinse in clear water and polish with a chamois leather. A little lemon juice will remove stains.

To remove a scorched spot from white linen, spread over the spot a paste made of the juice pressed from two onions a quarter ounce of white soap, two ounces of fullers earth and a half pint of vinegar, mix oil till thoroughly blended.

During the year around, salads should be a part of the daily menu. Lettuce is rich in mineral salts and this quality makes it excellent as a fall tonic. The luncheon salad can have its nutritive value raised by a rich salad dressing so that it may be eaten as the main course. Rich does not mean fattening as is commonly supposed. The following dressing is rich in food value without being what is termed a "fattening" dressing:

Mince 1 hard-boiled egg to a pulp. Add to it a tablespoon of mashed Roquefort cheese. Add enough oil and vinegar to soften this mixture to a creamy paste then add enough chili sauce to form a liquid dressing. A little pepper and salt, a dash of paprika and a pinch of sugar will afford a delicious dressing when thoroughly mixed together. Serve this dressing ice cold.

Grapefruit Cerise
To cut a grapefruit with fluted edges use a small, sharp pointed paring knife and cut around the fruit to the heart with zig-zag cuts, when opened it will be attractively "scaloped." For grapefruit cerise pour some red syrup over each half. Any fruit syrup or melted jelly will do. Put a maraschino cherry in each centre.

Bacon, Tomato, Egg Toast
Cook bacon until crisp and brown and drain on paper. Put a spoonful of bacon fat on each piece of toast required. Put a poached, scrambled or sliced hard-cooked egg on each piece of toast, cover with tomatoes stewed and seasoned highly with salt and pepper and with the strips of bacon.

Savory Omelet (Served Four)
One-half teaspoon salt, 4 tablespoons butter, 4 tablespoons flour, 1 cup milk, 4 eggs. Make a thick cream sauce of the butter, flour and milk. Cool it slightly. Add the salt and beaten eggs. Stir well. Put 1 tablespoon butter into omelet pan. Pour in egg mixture and fold in sides as it cooks. When brown on one side fold over and serve with bacon and parsley and paprika garnish.

Nut Muffins (Make 12 Medium Sized.)
Two cups flour, 4 tablespoons baking powder, one-half teaspoon salt, 4 tablespoons sugar or honey, 1 egg, 1 cup milk (scant if honey is used), 3 tablespoons melted shortening, one-half cup chopped nuts. Mix and sift dry ingredients well together. Beat egg, add milk, shortening and honey if used. Stir 2 mixtures together and chopped nuts. Bake in well greased muffin tins in a hot oven (450) about 20 minutes or till done, which depends on the size of muffins.

TASTY BREAKFASTS

Ham Toast
Two cups cooked ham, chopped, 2 eggs, three-quarters cup milk, 2 teaspoons Worcestershire sauce, one-eighth teaspoon pepper, one-eighth teaspoon dry mustard, toasted bread.

Beat the eggs well, add the milk and dry mustard. Add the chopped ham and Worcestershire sauce. Heat the mixture thoroughly. Spread over slices of buttered toast, the crusts of which have been dipped in hot water. Serve at once.

Mountain Cabin Hot Cakes
Four cups flour, one-quarter cup cornmeal, 6 teaspoons baking powder, 2 cups milk, two-thirds teaspoon salt, 2 eggs, 2 tablespoons molasses. Sift flour, baking powder, salt and cornmeal together. Beat egg, pour in two cups milk and molasses, stir together. Take enough of the mixed flour etc. to make a batter. Fry with fat on hot griddle. If too thin add more mixed flour. Serves 10 persons.

Walnut Pancakes
Two cups bread flour, 1 teaspoon salt, 1 teaspoon soda, 1 teaspoon baking powder, 2 cups sour milk, 2 teaspoons melted butter, one-half to three quarters cups broken walnut meats. Mix and sift the dry ingredients together; add milk to make a batter the consistency of thick cream. Add butter last. Pour from end of spoon on a hot, well oiled griddle. Scatter nuts over each cake at once. Brown and turn as usual. Serve with hot syrup.

Polenta
This is a favorite with those who like cornmeal, and with the exception of the frying may be prepared the day before.

Scald one cup of cornmeal with one cup of boiling water and let stand until it swells, then add three more cups of boiling water and one teaspoon salt and let cook over the flame for five minutes. Place in a double boiler or in a fireless cooker for two hours, as this requires long, slow cooking. Then add one-half cup of grated cheese and cook until cheese melts. It can also be baked in a greased baking dish or turn into a greased bowl and let cool and when set, cut in inch slices or with a round biscuit cutter and fry in a hot vegetable oil. Serve with a white or tomatoe sauce.

EGG RECIPES

Vary The Meat Diet With Eggs.
Eggs are always as valuable addition to the diet as they are rich in vitamins and contain protein in an easily assimilated form. At this season of the year, when eggs are cheap and plentiful they should be used as often as possible to replace meat. They are particularly adaptable to luncheon and supper dishes.

Eggs in Cases
Make the desired number of tart-shaped cases of good rich pastry. Line with bread crumbs and slice into them hard-cooked eggs. Add a little cream sauce. Grate cheese over the top, add seasoning and sprinkle bread crumbs over all. Bake in a fairly quick oven.

Eggs Nova Scotia.
Soak over night half a pound of salt codfish. In the morning pick it apart, scald, then drain it perfectly dry and put into cream sauce. Toast rounds of bread put on each of them a layer of fish, on top of this poached egg, and over this the remaining sauce.

Ox Eyes
From a round loaf of bread cut off two inch slices. Remove crusts and scoop out a portion from the centre of each, then place them in a deep, well-buttered baking dish. For three persons, beat together two eggs, add a pinch of salt and three-quarters of a cup of milk. Pour over the bread. Break an egg into the hollows of each slice and bake in a hot oven.

Scrambled Eggs With Green Peppers.
Take a green pepper and a small onion, chop together finely and fry in butter. Take four eggs and two tablespoons of cream. Beat well together and mix them in the pan with the onion and pepper and cook slowly, stirring until done.

**John Dunlop & Son
FLORISTS
Richmond Hill - Ont.**

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

REAL ESTATE LOANS
BONDS INSURANCE
J. R. HERRINGTON
FINANCIAL AGENT
Richmond Hill Phone 87

BIRTHDAYS

On the household calendar there is no more important event than birthday anniversaries of the children. Times and customs change and it is said the home is not what it used to be, but a child's birthday still remains a red-letter day.

Of course there are birthday presents and great confusion during the administering of one spank or one tug of the ear for every year the little heir or heiress has been in the household. And sometimes the occasion is celebrated with a birthday party.

Every fond parent knows it is out of tune to punish little Bobby on his birthday, so the day is inaugurated with solemn vows that no matter what he does there are to be no scoldings or whippings on that day.

Unfortunately the juvenile hero of the day has more reasons for being naughtily on his birthday than at other times. He is excited and full of energy. He cannot understand why he cannot have his own way since it is his birthday party. And he is quick to discover that the bars of parental discipline have been lowered for the day.

Youthful minds do not distinguish between liberty and license. Nor do they realize that there are other rewards for being good than security from punishment. If the parental vows of the morning are broken one usually knows where to place the responsibility.

A birthday anniversary without temper or tears is ardently to be desired but seldom realized. For though the honored one may have been a gift from the gods his conduct is most human even on the anniversaries of his presentation.

FAT AND SKINNY

Getting thin or getting fat. How those two bugaboos do hang over our people. Verily no blue law could cause more discomfort.

Mary adores chocolates, but she'll tell you mournfully that she can't eat them because she's getting too fat.

Dad doesn't really mind his big paunch, but so many people say, "you aren't so slim as you used to be, are you Jim?" that in desperation he takes to gym, suffers the tortures of using long unused muscles and lives on a slice of toast and water just to put the silencer on that "getting fat" speech.

And how the fat ones do envy the thin ones whom the doctor orders to drink lots of milk, eat beefsteak and all the candy they want.

But suppose you are a thin one and hate milk? Still you will suffer the nauseating stuff just so you won't have to hear people say, "My goodness, girl, you're nothing but a wraith."

Somehow or other, one can't help thinking that old Gibbon, who wrote "The Decline and Fall of the Roman Empire" is to be envied for his courage. The doctor told him, so the story goes, that he'd die if he kept on getting fatter. He required a specially built chair big enough for two ordinary folk. But he said, he'd be darned if he'd give up eating the way he wanted to, and so he died, glorying in his fatness.

W. J. REID
Paperhanger and Decorator.
INTERIOR AND EXTERIOR
WORK DONE.
Workmanship Guaranteed.
Estimates Free.
This Year's Books On Hand
Stop 24 Yonge Street.
PHONE 1 ring 5.

Miss Marguerite Boyle
Elocutionist
Thornhill
Professional Graduate of Owen A. Smiley Studio.
CONCERT ENTERTAINER AND
TEACHER
ADDRESS
Boyle Studio
Telephone 54 R 2.

**NORTH TORONTO
GIFT SHOP**

DIAMONDS
RINGS BROOCHES
WATCHES, SILVER-
WARE, FANCY
CHINA.

GILROY
JEWELLER
2485 Yonge Street
Opposite Capital Theater

"STILL SERVING"

The Red Cross
appeals to YOU for support

SINCE the War, the Red Cross has disbursed over Seven Million Dollars for the Soldiers, Women, Children and Frontier Families of Canada.

About half of this has been spent for disabled soldiers—half in the other services of the Society about which you have been told. The Treasury is almost empty.

**\$1,000,000 Needed Now
for Red Cross Work**

The Red Cross brings cheer to our disabled warriors and their families. It stimulates the children of Canada to healthy living and good citizenship. It relieves suffering, and brings skilled attention to Canada's frontier districts remote from other aid. Its work is indispensable.

It now appeals to YOU, as a patriotic and humane Canadian citizen, to contribute generously to its need for funds.

Nation-Wide Appeal
Canadian Red Cross Society

Send Contributions to:
Ontario Division, Canadian Red Cross Society,
410 Sherbourne Street, Toronto 5, Ontario

Get it from
**The Jones
Lumber Co.**
Richmond Hill
Telephone 27