



To our friends and acquaintances, and to those whom we'll meet someday, go our wishes for a happy holiday

**GLASS MEAT MARKET**  
W. L. Glass, Proprietor  
Richmond Hill



To Our Many Friends and Customers, to Our Employees, **A MERRY CHRISTMAS!** Serving You and Working With You Has Been a Pleasure!



**RICHMOND HILL HARDWARE**  
George and Al Hill

TU. 4-2101 Richmond Hill

**Sincerest Wishes for Happiness**



Sing a song at Christmas Of happiness and cheer, May Christmas be a prelude To a prosperous New Year...

**SHEPPARD & GILL LUMBER CO.**

71 Centre St. E. TU. 4-1361

Richmond Hill



**Preparing The Festive Bird**



One of the homemaker's final tasks at the holiday season is the selecting and dressing of the festive bird to grace the table on Christmas day. If the turkey is frozen, follow the table shown below and thaw the bird in its original wrapping at room temperature. As soon as thawed, remove giblets from body cavity and prepare turkey for roasting or store in refrigerator and roast within 24 hours.

**Preparation**  
Remove any pinfeathers and wipe all surfaces with a damp cloth — or wash bird and dry thoroughly. Soak giblets in slightly salted water, until ready to cook for a delicious giblet gravy to accompany the roasted turkey to the dinner table.

In preparing stuffing, allow ¼ to 1 cup of stuffing per pound of turkey. One cook we know of uses a regular poultry dressing to stuff ¾ of the bird, then tucks a pound of sausages in, which when cooked add a special touch to the meal.

Following preparation of stuffing, rub inside and outside of bird with a cut lemon and sprinkle with salt. Fill with stuffing, then close opening with thread or skewers. Fill back cavity, then fasten neck skin onto back with skewer. Fold wing tips over back.

To truss bird, tie drumsticks to tail, bring strings up firmly between drumsticks and body, then bring strings over ends of wings to centre back and tie securely to skewer. Place bird, breast up, on rack in shallow roasting pan and brush with melted fat. Do not add water. Cover loosely with aluminum foil (dull side out) tucking edges into pan at sides but leaving open at ends. Roast according to Timetable.

To finish broiling bird, remove foil ¼ to 1 hour before end of roasting time, then baste every 15 minutes with fat from pan.

Table For Thawing & Roasting	
Eviscerated (Drawn) Weight	Thawing Time at Room Temp.
12-16 lbs.	18-22 hours
16-20 lbs.	22-26 hours
20-24 lbs.	26-30 hours
Oven Temp for Roasting Time	Approx. Roasting Time
325° F.	12-16 lbs. 5-6 hours
325° F.	16-20 lbs. 6-7½ hours
325° F.	20-24 lbs. 7½-9 hours

**To Test For Doneness:**  
Run a metal skewer or long fork into thick part of breast or thigh. When done, meat is tender and juice does not show red. Dish tinge. Meat thermometer reading should be 190°F when turkey is cooked.

**Last Of The Horseshoers Has Richvale Business**

What was once a commonplace occupation has now become an oddity in modern Canada; the horseshoer; and Ernie Jay is one of those.

Originally from Prince Edward Island where his father, now 84, was a horseshoer all his life, Ernie came to Southern Ontario ten years ago. He went with Reid's in Orillia for five and one half years and since then has been on his own in Richvale.

Being a horseshoer is not to be confused with a blacksmith or ferrier. Mr. Jay is only concerned with the shoeing and foot care of all types of horses and nothing else. "This business is almost an art," says he, "it takes a lifetime to learn."

Unlike the garage mechanic, the horseshoer must travel since his customers cannot come to him. In Mr. Jay's business, he travels in a 50 mile radius from Toronto. Most of his business these days is from millionaire farmers with riding and racing horses and ponies. Ordinary farmers don't bother shoeing most of their horses because they don't use them that much anymore. However with the higher breed of horses, Mr. Jay starts trimming foals hooves at the age of two months. Even then he doesn't shoe them all.

Shoeing an average of 30 to 35 horses a week, Mr. Jay says there are many different styles of shoes. Ordinary shoes are used for riding horses, while a hackney or gaited horse must have heavy shoes to make them lift their legs high. For Clydesdale horses, he uses a long and wide shoe, while for runners he uses mostly U.S. ready made aluminum shoes with steel toe caps.

"Shoes must be custom fitted to prevent lameness," says Mr. Jay. "Some horses, like humans, have a good foot while others are poor or even flat footed."

"Some horses five or six years old have never been shod. When I go to work on them, they get nervous and hard to handle. After they've been done once or twice and know what I'm doing, they're alright."

"Horseshoeing is different now than it was when my father was a boy. Then, most horses came from the west and were hard to handle, but people knew how to handle them. Now, however, horses must be quiet because they are mostly used for pleasure, so I don't meet too many problems. I believe that if you can shoe them, you can ride them."

Apparently others feel the same way, since Mr. Jay does his work for the Boylen stables and other well known horse breeders, in the furtherance of a dying art.

**NEWMARKET** — Voters voted by a large majority in favor of extending the municipal franchise to all persons over 21 years of age.



May you find among your presents on Christmas morning the priceless gift of health, happiness and contentment.

**LAGERQUIST STUDIO**

93 Yonge St. S.

TU. 4-2791

Richmond Hill



To our friends and acquaintances, to those we'll meet someday... and to those whom we may never meet, go our wishes for a happy holiday

**Armstrong's Jewellers Ltd.**

TU. 4-3152

13 Yonge St. S.

RICHMOND HILL

**Christmas Vacation To Be Long One This Year Schools Closed 2 Weeks**

The public and separate schools in Richmond Hill and School Area No. 1, Markham-Vaughan closed for a two week holiday last Friday afternoon. The longest Christmas vacation enjoyed by teachers and pupils in some years.

Classroom parties, carol-singing and Christmas plays, were the order of the day in all the schools but at the L. McConchy School, Mr. M. Kinari's Grade 7 students went even one better and enjoyed a sleigh-ride during the afternoon. Santa Claus — and Mrs. Claus too — visited some of the tiny tots in various schools and presents were exchanged by many of the pupils and teachers.

In the O. M. McKillop School, for a week preceding the holidays, the different classrooms entertained one another with concerts put on in the kindergarten... which was like a bower of spring with its south windows filled to overflowing with beautiful flowering plants and foliage which Mrs. G. A. Crutcher said were "cared for" by her helpful little pupils.

School choirs in all schools sang the lovely carols they had been practising for months, filling the air with the sweet music of children's voices. At Our Lady of Fatima School after putting on Christmas plays a choral concert was held before classes were dismissed.

Thornhill School held a Christmas concert in the United Church before school closed, while Richvale School put on its concert right in the school.

**High School Parties**  
Richmond Hill High School wound up the fall term with an assembly in the school auditorium early Friday afternoon, followed by a Tea Dance. In the evening the members of the school Library Club had a Christmas party on their own.

At Thornhill High School students wrote exams almost up until the time of closing early Friday afternoon. Dismissed from school, they returned in the evening for the annual Candy Cane Capers and dance which officially starts the festive season for them each year.

**Season's Greetings.**  
Schools will remain closed until January 5th — and in the meantime The Liberal enjoins principals, teachers and students to have a MERRY CHRISTMAS and a HAPPY NEW YEAR!



**Canadian Tire Corporation Ltd.**  
ASSOCIATE STORE  
Percy and Albert Hill



**Merry Christmas**

One of the joys at Christmas time is greeting folks like you... we wish you health and happiness throughout the New Year too!

**H. J. MILLS LTD.**  
**JAMES POLLARD, Manager & Director**  
RICHMOND HILL ONTARIO