

# The Liberal



An Independent Weekly: Established 1878  
 Subscription Rate \$3.50 per year; to United States \$4.50; 10c single copy  
 Member Audit Bureau of Circulations  
 Member Canadian Weekly Newspapers Association  
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 "Authorized as second class mail, Post Office Department, Ottawa"

## Mr. Cass Might Save A Life

The intersection of No. 48 Highway and the Town Line at Ringwood, a mile west of Stouffville, has long been one of the most dangerous rural crossroads in the province. High speed traffic, especially in the summer when lake traffic is moving at its peak, has made the job of crossing No. 48 a dangerous adventure.

Markham and Whitchurch township councils and other bodies, conscious of the hazards of the intersection, have appealed to the Department of Highways for the protection afforded by traffic lights. The police have given their opinion. From the Magistrate's court have come observations on the danger. One accident after another — some very serious — has shown that the demands for control are well founded. An Ontario weekly newspaper — the long-established and respected Stouffville Tribune, has campaigned for action. As a result, an announcement was made some time ago that traffic lights would be installed to halt the carnival of injuries and damage.

But, once again, "the experts" of the Department of Highways, for some strange reason always deadly opposed to the protection which the average man believes traffic lights to give, has reversed itself. In place of the life-saving lights a "great white way" has been installed which, beyond any question, illuminates the crossing brilliantly. But the decision to install these lights — whose cost must surely have been far greater than that of a traffic light — overlooks two important things. First, that most of the accidents at the corner have occurred in broad daylight.

Second, that the new lights do not give east-west traffic an opportunity, any more than before, to make a safe passage across No. 48 highway.

Explaining the recent reversal of the decision to install conventional traffic signals, Hon. Fred Cass, Ontario Minister of Highways, said in a recent letter that he does not have a personal knowledge of conditions at this intersection. He can, of course, hardly be expected to have a knowledge of every intersection in the province. He has to rely on his "experts". But it is only a few miles from Queen's Park to the junction of No. 48 and the Town Line. The short time spent in making a trip to that point and crossing the danger zone a few times might lead Mr. Cass to reverse the obstinate and unrealistic decisions which his experts are foisting on him.

Mr. Cass, to put it quite plainly, "passes the buck" when in the final sentence of his letter he says, "The improvement of our drivers has not kept pace with the improvement of our highways and until such time as improvements are made in this direction, we will have mounting accident statistics." Yes, and until Mr. Cass and his "experts" use a little common-sense and eliminate, instead of creating, traffic hazards, we shall continue to have what he calls "mounting accident statistics."

Markham and Whitchurch township councils, the police, the magistrate, the general public can't all be wrong. We suggest again that Mr. Cass go and see for himself. He might, by a wise decision, save the lives that his department is always urging others to save.

## Canadian Heart Fund

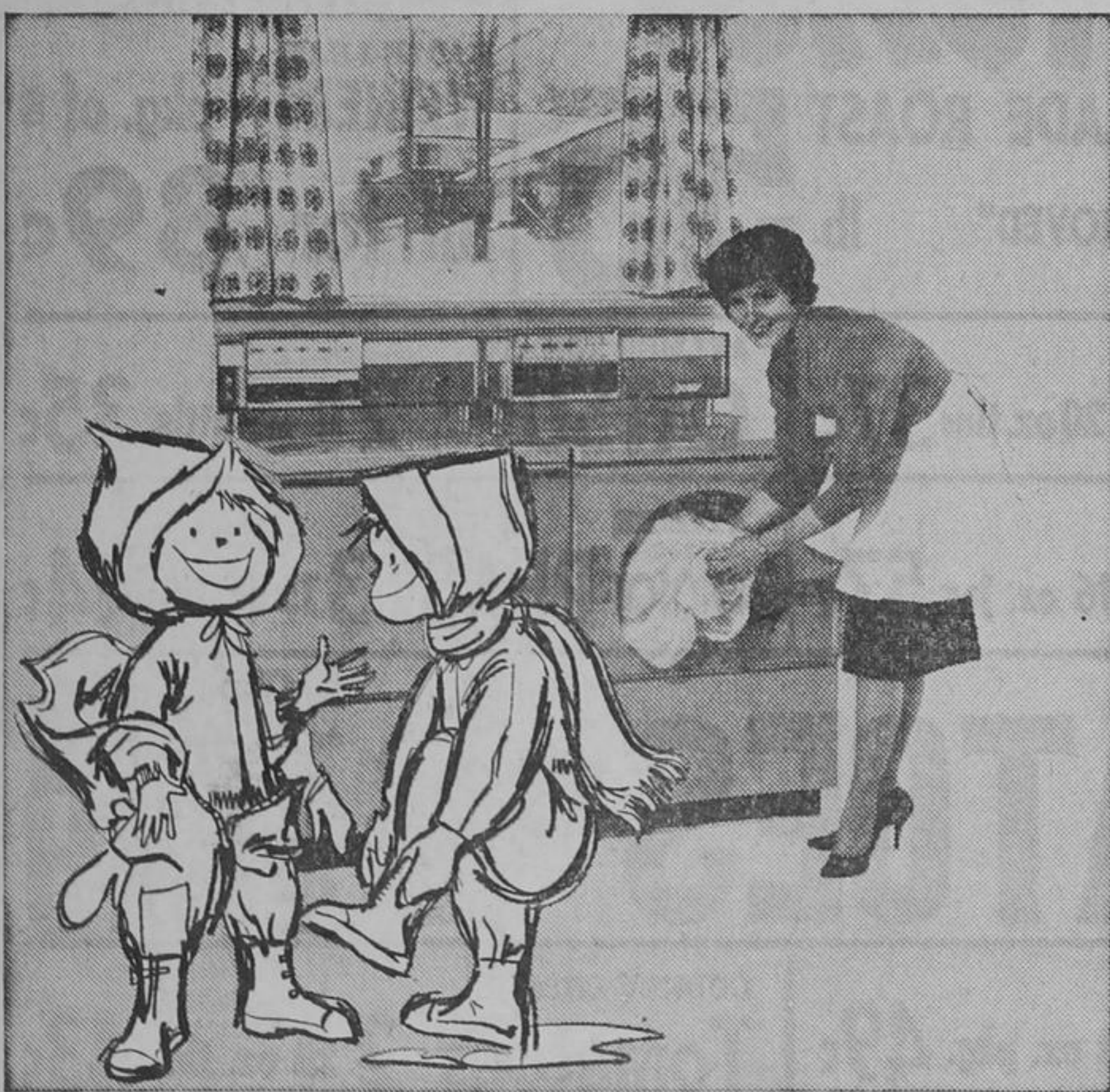
If you feel like giving a medal to a hard worker, pin it on your heart. Did you know that your heart beats more than 100 thousand times a day and 36 million times a year? This vital organ, no bigger than a man's fist, can keep up this astonishing record, year in and year out, for a full lifetime as long as it's healthy. Unfortunately, millions of hearts are not healthy — they are damaged by heart disease.

But there's hope for these hearts — and all hearts — medical research

Heart Fund dollars invested in research have helped to save lives through new drugs, remarkable new surgical techniques and improved methods of diagnosis and care.

The future holds even greater promise for the conquest of heart disease. So, let your heart be your guide when you're asked to contribute to the Heart Fund, your best defense against the Number One health enemy. Give for the future of every heart you love. Send your gift to your local bank.

### LIVE BETTER ELECTRICALLY



## "Is Mummy ever lucky she doesn't have to hang out the wash today!"

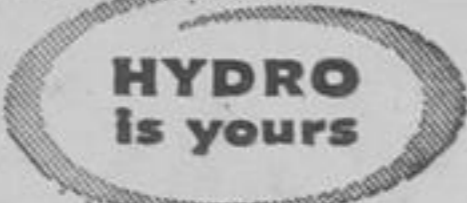
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MAKE ELECTRICITY WORK FOR YOU



NATIONAL ELECTRICAL WEEK — FEB. 5TH — FEB. 11TH

### For Parents Only...



... by Nancy Cleaver  
 Boys and girls of all ages love February 14th. If there are younger children in the family perhaps they could plan with mother for a family gathering to celebrate it and help her to prepare for it.

Making Valentines and place cards for the table is great fun. White and red cardboard and red-lead pencils or crayons, blunt pointed scissors and paste are needed. Pretty colored papers can be found in old magazines and the weekend picture section of daily newspapers, and old seed catalogs are useful with their gay pictures of flowers. If you ask the merchant from whom you buy paint and wallpaper, if he could give you an out-of-date sample book, he will likely oblige. This is a wonderful play material book for Valentines and other handcraft.

A red heart pasted on a slightly larger white heart gives a Valentine a smart border. A paper lace edging made from a dolly for a plate is even more ornate. This can be pasted on the back, with small pleats, making a frilly edge, or on a large Valentine, a stapler could be used to fasten the paper lace edging.

"Roses are red, violets are blue, Honey is sweet — and so are you!"

—how many home-made Valentines have shown these words. The little boy or girl who has just learned to block print letters will take real pride in neatly copying a quotation like this. The older youngster might enjoy composing original short rhyme or a picture especially suitable for the picture on the valentine. A post box, made by covering with red crepe paper a shoe box or carton, with a slit in the top for envelopes, is popular at school and can add to the fun at home. Let the children draw lots for the coveted role of postman and deliver the Valentines to each person after the meal is over.

Both boys and girls enjoy having a share in getting the food ready for a party. Nothing could be much simpler than making jelly from red jelly powder, and a tin of fruit salad makes this especially tasty and nutritious. A heart-shaped cookie cutter is an expensive and junior will love to have the job of cutting out cookies and placing them on a cookie sheet given to him. The many easy cookie and cake mixes can be used by quite a young cook who can read and follow directions, and do use white icing colored with red vegetable coloring fluid for this festive occasion. St. Valentine's Day, according to ancient tradition, was February 14 when the birds chose their mates for the year. In the fourth century, Chaucer referred to it and in Midsummer Night's Dream Shakespeare wrote: "Good morrow, friends! St. Valentine is past; Begin these wood-birds but to couple now?"

In olden times in England it was the custom to draw lots for lovers on this day. The person drawn became the Valentine of the drawer and received a gift, which was often a pair of gloves. A card in the form of a gift may seem to the very practical a foolish thing... but what would life be like without a little nonsense? One of the deepest cravings of everyone is to know affection. Sir Edwin Arnold reminded his readers: "Not a face below the sun But is precious—unto one! Not an eye, however dull. But seems, somewhere, beautiful."

Thus Valentines, which we receive at a time in the year when the Winter with its cold and snow may seem endless, serve a real purpose... they warm our hearts and make us smile. Celebrations in the home strengthen the family bond and give children happy memories.

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## Liberalities ...

Dottie Walter

After the excitement of the Inauguration wanes — after the sound of the speeches and the talk of the gowns becomes an echo, little nuances of the personality of a new Leader begin to engrain themselves on the people of the country, and establish a sort of vogue.

President Kennedy has made it clear that he eschews the banquet type meal, and will not clutter the culinary scene with too many fancy vittles. He tops his list of favorite foods with ordinary Fish Chowder. (The Chowder Enthusiasts answer that No Good Chowder can be ordinary!)

All this may restore the theory that Fish really is Brain Food, for this brilliant young man is supposed to devour great quantities of the New England Specialty... and for the next decade, mothers will be hopefully telling their sons, "Now eat up your Chowder, and you may grow up to be President."

Although dietitians are not quite agreed that a Piscatorial Diet can make a man a potential genius... It is Food for Thought. And on the New Frontier may appear the simplicity of One Dish Meals, thoughtfully and beautifully cooked, graciously served, and enjoyed by all.

Maybe one of these cold nights, a great tureen of Steaming Seafood Chowder would just hit the spot!

Being born and bred a 'land-lubber', I have no heritage of recipes from the Sea. I cannot fall back on my grandmother's teaching. But I have been given such enthusiastic help from my Maritime friends, that I believe I could compile a book on Chowders alone, ranging all the way from Mrs. Murphy's to the delicate pure milk chowder that the Blue-nose insists is the only truly authentic product.

It proves too that this universal pastime of exchanging recipes somehow establishes a foundation for friendship. Perhaps many an International problem would lose its sting, if a group of women were discussing it over the Conference Table. Because sooner or later, the gals would get around to exchanging recipes.

One of my most delightful contacts came about by chance. I read a small account in the paper that 'the Winning Seafood Menu at a great Food Festival, called 'Kitchen and Cellar Week', in Dublin, Ireland, had been won by a young nun, Sister Mary Lawrence of Seamount College, County Galway.

With the sheer excellence of her recipes and choice of food, she had outclassed even the top professional contestants, and had walked away with the Cash Award, and the Silver Challenge Cup.

I wrote to Sister Mary Lawrence, and from that letter has developed a fine bond between my unknown friend in Galway Bay and myself. She so generously sent me her recipes... her idea on how to cook Seafood, and a copy of the actual program of the 'Kitchen and Cellar Week', which makes fascinating reading.

The Irish people established this country-wide competition to improve the quality of food native to Ireland, because they believed that the core of the tourist trade is Good Food. Sound advice for any country who values its tourist business.

But if the New President's eating habits become as popular as his First Lady's clothes, I want to "go down the ways" with chowders — and I think I know where there is a lovely old Ironstone Soup Tureen!

Here are three quite different versions of Chowders. You may find them as delicious as I. Perhaps they will be charmed because this is February, ruled by the old zodiac sign, Pisces, the Fish, and governed by Neptune, King of the Sea.

The first recipe comes from Mr. Nelson Dean of Richmond Hill, whose boyhood was spent in Nova Scotia, and was found in a book of his mother's, containing the old tried-and-true recipes of the Ladies' Auxiliary of Yarmouth, and from that rocky coast abounding in fish, comes the simple Basic Chowder, that the purists say is the "Only One... The One and Only One".

**YARMOUTH FISH CHOWDER**  
 6 medium potatoes 1 1/2 pts. light cream  
 1 onion 1/4 lb. butter  
 1 fresh fish (or frozen) Salt and coarsely ground  
 without skin black pepper  
 Simmer fish and thickly sliced potatoes and onion in a small amount of water. Add butter, cream, salt and pepper. Let simmer but Never Boil!  
 Serve steaming hot, in soup plates. Followed by thick apple pie and cheddar cheese and lots of coffee... what could make a better Saturday night supper?

From romantic Galway Bay on the West Coast of Ireland, comes one of Sister Margaret Lawrence's winning recipes... a form of chowder, with a slightly different flavoring.

**SOUP A LA MER**  
 1 oz. butter 1 tbs. curry powder  
 1 1/2 pts. fish stock 6 prawns  
 white fish (shrimp can be used)  
 (fresh or frozen) 2 egg yolks  
 1 pt. milk salt and pepper  
 Melt butter, add curry powder. Pour in stock and stir until it boils. Simmer for 20 minutes. Strain liquid into another pan. Beat egg yolks and mix with milk. Add to the soup. Stir over heat until eggs are cooked. Do not boil. Season to taste. Shell the prawns and dice the cooked fish. Put into a soup tureen and pour hot soup over. Serve with fried croutons of bread.

From the Famous Restaurant of Antoine, in New Orleans, comes this delightful seafood dish. A sort of Bouillabaisse, the sophisticated sister of the homey New England Chowder.

**NEW ORLEANS CHOWDER**  
 Use the cooked meat of any fish and add any mixture of shellfish — prawns, shrimp, oyster or lobster. Fry several pieces of bacon until crisp, remove from pan and add chopped onion and cook until soft. Add diced celery, diced raw potatoes, bay leaf and water to cover. Simmer.

When potatoes are almost done, thicken with flour and add about a quart of hot milk and heat (I avoid the unforgivable sin of boiling a chowder by using a double boiler). Add the various kinds of fish and any variety of herbs, especially rosemary and basil.  
 Before serving, sprinkle with crisp bacon, freshly chopped parsley, chives and tarragon. Toward the end of the cooking add half a cup of sherry.

This recipe was given to me without quantities, but I have found that you can increase or decrease its quantity depending on the ingredients you have on hand. They suggest serving this in a huge French earthen pot... along with thick slices of crusty French Bread on a wooden board. It is truly 'party fare.'

Because I have decided to confine myself to the enticing world of chowders, I have had to pass up the mouth-watering Kedgerees, suggested for Sunday morning breakfasts. These are truly Gifts of the Seas... but as Kipling says, "That is another story".

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