

**VEHICLE INSPECTION** (Continued from page 11)

that these checks would cause as little inconvenience as possible to drivers, but owing to the traffic accident toll, it was becoming vitally important to ensure that motor vehicles using our highways are in a safe operating condition.

Cars that pass the safety check will be given windshield stickers.

The Police believe that the more thorough examination made possible by the portable equipment will reveal faults in cars that might escape attention in a visual examination.

**HUNTER SAFETY TRAINING**

Part three of Hunter Safety will be held at the Recreation Centre Friday, May 21st at 7 P.M.

**OPEN LETTER TO THE DEPT. OF HIGHWAYS**

Well--it has happened--the thing we in Terrace Bay have been waiting for--yet praying it might never come to pass! A tragic accident occurred which claimed the life of one of us--the wife of a fellow employee--the mother of some of our children's playmates.

Granted, we didn't really expect it would be an adult who would be killed. It has been in the minds of all of us that some day one of our youngsters would suffer injury or death crossing that lethal strip that divides our town 'HIGHWAY 17'.

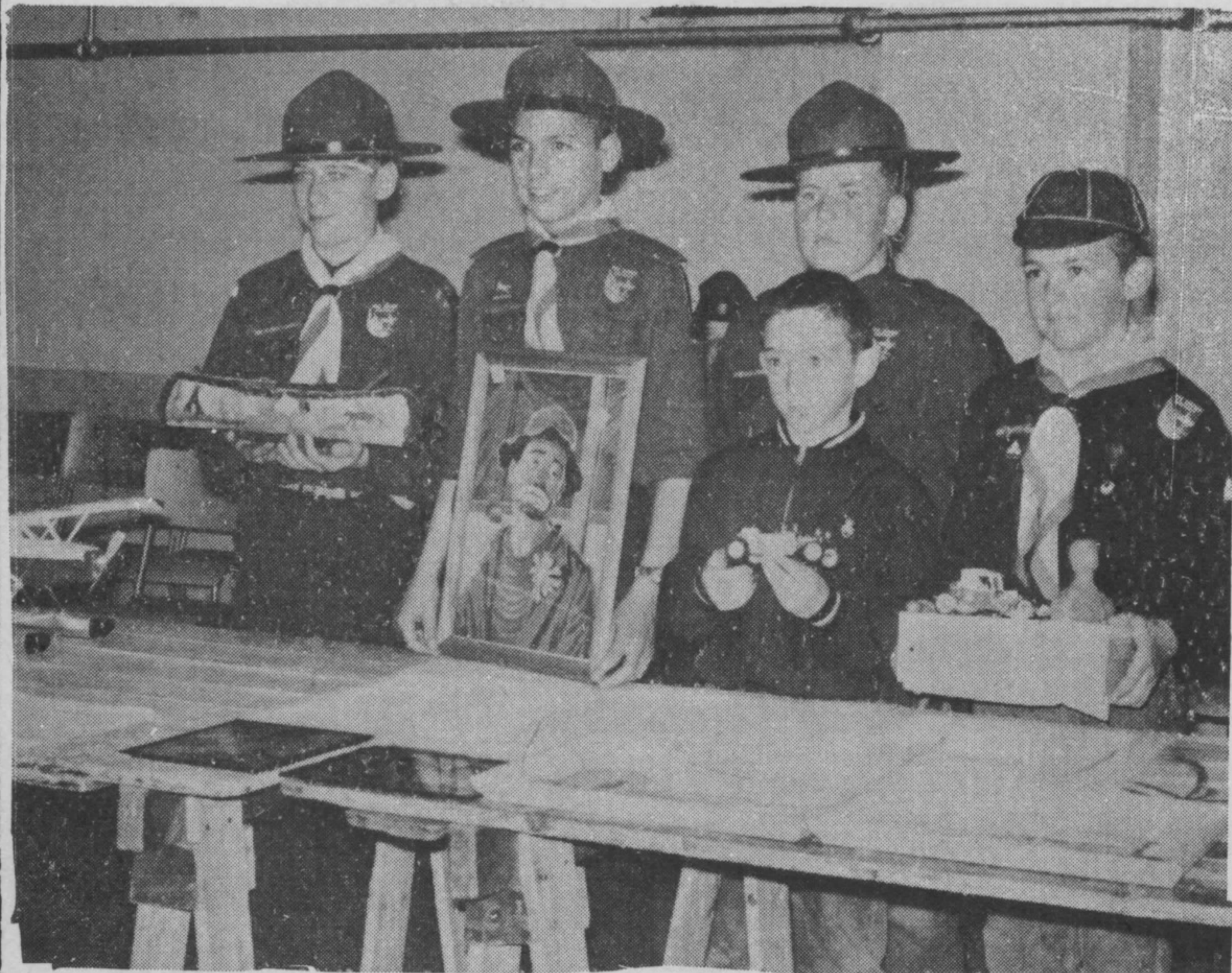
We know our municipal officials have asked to have speed reduced to 25 miles per hour on that strip but the best that could be done was 40 m.p.h.

That '40' of course is meant for all weather--even a heavy fog in which the sign say 'reduced speed ahead' is obliterated at times. We can't have lights at intersections you say nor even a blinker to warn motorists that a town is close by in that murky haze.

Tragedy has struck once - NOW! BEFORE IT STRIKES AGAIN - what do you propose to do or what suggestions can you make to our local government to ensure this will not happen again.

Your prompt attention will be greatly appreciated.

The editor.



SEEN AT

**HUNTING GROUNDS AND BUSHLAND WANTED**

Large or small acreage, with no buildings. Indicate township, lot, concession and ASKING PRICE.

S. Mednick, 292 Hillhurst Blvd.  
Toronto 19 Ontario



**batter chatter**

BY

Mary Lynn Woods

"Breakfast's ready!" Doctors agree that breakfast is the most important meal of the day, especially in winter, so send your children off to school well fed. Orange juice, scrambled eggs and bacon, hot chocolate, and some of mom's home-made muffins will keep them full of vim and vigour until lunch time.

\* \* \*

Are you a good muffin maker, or does your batch always turn out coarse and dry? The secret of muffin making is in the mixing. Keep it to an absolute minimum—a light stirring for 10 to 20 seconds and positively no longer. There will be lumps in the dough, but don't worry. If you beat the batter too long, the dough becomes tough, producing a coarse muffin full of tunnels. Bake for 20 minutes in a preheated oven at 400°F. Remember, too slow an oven will cause muffins to sink in the middle, too high will give them cracked, wobbly tops. Happy breakfasts!

\* \* \*

Instant coffee is very useful as a flavouring. Blend a teaspoon of it into a pint of slightly softened vanilla ice cream, then refreeze. You now have delicious mocha ice cream ready to serve. If you add three tablespoons of instant coffee to the liquid ingredients when making a white cake, you will have the cake richly flavoured with the popular coffee taste.

\* \* \*

Baking bread gives a feeling of joy and deep satisfaction to the truly creative cook. The feel of the springy, elastic dough beneath her fingers, the tempting aroma of a newly baked batch of golden crusted loaves—these are the pleasures reserved for the woman who bakes her own

bread. And when she bakes, she knows she can rely on Fleischmann's Fast Rising Active Dry Yeast—the most favoured yeast for generations. Fleischmann's yeast stays fresh and active, gives the housewife who bakes successful results—every time. It's no wonder she wouldn't rely on anything else.

\* \* \*

To keep your home baked bread fresh for as long as possible, wrap it in moisture-vapour-proof material and store it in the freezer. It will remain fresh and moist for several weeks. Reheating bread kept for several days also freshens it. Sesame seeds added to the bread crumb coating of chicken cutlets produce a delightful nut-like flavour that wins compliments for the cook. They give the same exciting fillip in the bread crumb topping for casseroles as well.

\* \* \*

Enriched bread forms the basis of many a delicious dessert and this recipe for bread doughnuts is a tasty example. You will need two eggs, one cup of milk, one teaspoon of grated orange rind, one half cup of fine cracker crumbs, twelve slices of enriched white bread and three tablespoons of butter. Beat the eggs, milk and grated orange rind together, place the cracker crumbs in a large plate, then cut the enriched white bread slices with a doughnut cutter. Dip the bread circles in the milk mixture and then in the cracker crumbs. Now, melt the butter in a skillet and pan fry the dipped bread circles over a medium, low heat... like French toast. Serve them with syrup, jam, jelly or preserves, or sprinkle them with brown sugar.



THE HOBBY SHOW!