



**TORONTO
Goodwood
FLASHES**

Walter Davey
8 Stanton Ave
Toronto.

Mrs. Feren was visiting her niece at Agincourt for a few days.
Mrs. E. W. Evans is much better of late, since a severe attack of flu.
Mr. and Mrs. H. Norton were Sunday guests at Mr. D. Norton's.
Mrs. A. Wilson has returned home after spending a few months with relatives.
Mr. and Mrs. T. Evans of Glasgow, spent Sunday with Mr. and Mrs. E. W. Evans.
Mrs. D. Norton spent an evening with Mrs. Frank Collins.
Mrs. E. Norton spent Sunday with her parents Mr. and Mrs. George Brown.
Walter Brown is having a few days holidays, and is decorating his house.

**DANIEL HILTS BURIED
AT HEISE HILL CEMETERY**

After a short illness, Daniel Hiltz died at his home, Newmarket, last week, in his 89th year.
Born on the third concession, Markham, on July 5, 1845, Mr. Hiltz married Jessie M. Chapman on March 4, 1891. He was a carpenter by trade and a member of the Brethren in Christ church.
Surviving beside his widow are five sons, Harry C. Los Angeles, Charles F. Toronto, Wesley R. Detroit, Alex. Newmarket, Alvin B. Hamilton; and two daughters Mrs. W. H. Spragg (Annie), Toronto; Mrs. E. C. Hall (Jessie), Toronto; two brothers, George and David, Gormley; three sisters, Mrs. Annie Heise, Gormley; Mrs. S. Spiker Collingwood; five grandsons and seven granddaughters.
Rev. Henry Cotton and brother C. Cullen conducted the service which was held at the chapel of Roadhouse and Rose. Interment was in Heise Hill cemetery.
Pallbearers were four sons Charles Wesley, Alex. and Alvin, and two grandsons, Harry Spragg and Raymond Hill.

RECALLS OLD DAYS

Continued from Front Page
year, Uncle Tom's Cabin and Ten Nights in a Bar-room. Those were the days, and now gone forever.
Perhaps Seneca Baker could let us know the origin of names of Ringwood, Bloomington, Peach's, Victoria Square, Churchill, Siloam, Goodwood, Uxbridge, etc. Ballantrae was named from a town in south of Scotland, although the place was all settled by North of Ireland Orangemen and no 12th of July was complete without the regular quota from Ballantrae.
Stouffville, of course, gets its name from the pioneer family of Stouffers, and I can recollect when the older folks called it Stouffer's village.
Remember as a boy being in Stouffville and having a big penny to spend, used to be near Dick Neil's hotel, a small bake shop operated by two spinsters. They also sold candies so in I walked and planked down my penny and asked for a "Bull's Eye", a well adorned square candy of an amber color and marked with red lines. The one clerk said to the other what does the little man want, and she replied he wants a "Heifer's Eye". Since then I have remembered that candies are of the feminine gender.
Can also remember the old conversation lozengers, with printed love mottoes on them and used by boys and girls at parties, sweet accents these would be, also remember R. J. Daley's Mammoth Store, later operated by Will Shaw, Chatham, Jimmie Rae's store was quite popular, also Sam Warriner's clothing store (referring to the O'Brien's, can remember Herb, a good ball player and athlete who used to come to Ballantrae on his summer holidays. His brother Ed. was in Chatham for years as manager of an overall factory and was responsible for our athletic baseball field and golf course which are both within city limits, and next to our army training centre, where 1200 men are entrained at present.
Ed. O'Brien is now down in Cape Cod and operates a chicken farm and serves chicken pies, 6000 a year. He visits here occasionally.
Jim O'Brien was chief constable of Stouffville and always carried a big cane while on duty. His daughter Blanche was a Missionary in China for 25 years and became the wife of Rev. A. J. Brace.

Notice in Tribune reports of passing of many of familiar names, viz: Harvey Gould, Uxbridge, who married a cousin of mine by name of Martha Sharpe, also Lud Wideman, then Wesley Hill, who used to live at Churchill and was a school chum of mine at Ballantrae.
Remember Musselman's Lake when there used to be a saw mill there that was operated by the Appleton family, who promoted the picnic grounds at the west side of lake. Many folks in the old days called

this Appleton's Lake. Believe McKeown's Lake is where the Eaton firm built the cottages, and Shadow Lake dining hall, recently burned. A nice lake and a pretty name.
Wonder who in Stouffville can remember the "Double haeder railroad engine that "blew up" or exploded at the Grand Trunk station in Stouffville. Have a recollection that this was the only one of its kind ever built. Had two smoke stacks. This will be a memory test for some old timer.
Speaking of golf courses, reminds me that on our course, the crows gather the lost golf balls and put them in nests, hidden in the rough on the side of our course. For confirmation write Cliff Blackall, C.N.R. agent here, or R. T. Gray our pro who is father of Bob Gray of Scarborough. This is something for Andy Clark to crow about in his neighborhood news talk.

J. E. Gray, Chatham, Ont. able with God." Anyone can endure

CHOSEN ROAD SUPERINTENDENT

Mr. Ross John Johnson has just been appointed as road superintendent in the Township of Scott, he having been chosen from five applicants. The salary is \$1,000 per annum, the superintendent to supply his own telephone and transportation.

Sunday School

Continued from Page Two
ter is the grace of God as manifested to and in the saints. The word rendered "thankworthy" here is really "grace." It is grace-active in the life enabling one to bear up under false accusations and to suffer in silence when conscious of one's own integrity.
Verse 20—"If, when ye do well, and suffer for it....this is acceptable with God." Anyone can endure

reproof when he knows it is deserved. It takes grace to enable one to accept undeserved blame without complaining; but to God it is acceptable, or well-pleasing, for this is to follow Christ's blessed example.
Verse 21—"Christ also suffered for us, leaving us an example." He has trodden the path ahead of us. We are called to follow His steps. The word here rendered "example" suggests a top line in a child's book. We are to reproduce Christ in our lives.
Verse 22—"Who did no sin, neither was guile found in his mouth." He was outwardly and inwardly, God's unblemished, spotless Lamb—therefore a suitable sacrifice on behalf of sinners, as He would not have been had He been Himself in any way defiled.
Verse 23—"When he was reviled, not again." Jesus endured patiently all the shame and indignities that wicked men subjected Him to. Their

evil accusations brought no answers from His holy lips. He left it to the Father to vindicate Him, in His own good time.
Verse 24—"Who his own self bare our sins in his own body on the tree." We dislike being blamed for other people's faults, but He took all our sins upon Himself—bore all the judgment due to us—and so we are healed by His stripes, as depicted in Isaiah. Shall we then live in the sins for which He died? Rather, let us live now "unto righteousness" that He may be glorified in us.
Verse 25—"The Shepherd and Bishop of your souls." Once, we were all like, straying sheep, but through the grace of God we have been brought to know Christ. He is now our Shepherd, feeding and sustaining us, and our Bishop, or overseer, guiding and directing us as we pursue our onward way through the wilderness of this world. The real theme of Peter's first Let-

MEAT
RATIONING EFFECTIVE THURSDAY, MAY 27TH

After midnight May 26th, it is unlawful for a consumer to buy rationed meats and for anyone to sell rationed meats to a consumer except on surrender of valid ration coupons.
WHAT MEATS ARE RATIONED?
Beef, Veal, Pork, Mutton and Lamb.
WHAT MEATS ARE NOT RATIONED?
Poultry and Fish are not rationed. "Fancy" meats such as Heart, Tongue, Liver, Kidneys, Brains, Sweetbreads, and cooked sausages such as Wieners and Bologna are not rationed. Meat cuts containing 50% or more of bone such as spare-ribs, oxtails, and pigs' feet are not rationed.
HOW MUCH RATIONED MEAT AM I PERMITTED TO BUY?
An average of two pounds per week per person. You get less of meats containing no bone and more of meats containing considerable bone. See the chart of coupon values below.
WHAT COUPONS DO I USE WHEN BUYING MEAT?
The brown Sparc "A" coupons from your No. 2 ration book—the book you are now using to buy tea, coffee, sugar, and butter.

MEAT COUPON VALUE CHART

GROUP A - 1/2 LB. PER COUPON			
SMOKED MEATS Back Bacon (Sliced and Rindless) Side Bacon (Sliced and Rindless) Side Bacon (Sliced Rind on)	PORK CURED Boneless Back (Sliced, Not Smoked or Cooked)	COOKED MEATS Butt (Boneless) Ham (Boneless) Any Uncooked Group "B" Cuts—when Cooked	
GROUP B - 3/4 LB. PER COUPON			
BEEF - FRESH or CURED Chuck Roast or Steak (Boneless) Flank Steak (Boneless) Hind Shank Meat (Boneless) Minute Steaks and Cube Steaks (Boneless) Neck (Boneless) Rolled Rib (Boneless) Round Steak or Roast (Bone in) Sirloin Tip (Boneless) Stewing Beef (Boneless) Tenderloin	LAMB or MUTTON - FRESH Frontquarter (Boneless) VEAL - FRESH Cutlets and Fillers (Bone in) Front Roll (Caul Wrapped, Boneless) Leg Roll (Caul Wrapped, Boneless) Round (Bone in) Stewing Veal (Boneless) Tenderloin	PORK - FRESH Back (Boneless) Belly (Boneless) Butt (Bone in) Ham (Boneless) Ham, Centre Cuts (Bone in) Picnic (Boneless) Picnic Skinless (Boneless) Tenderloin PORK - CURED (Not Smoked or Cooked) Back (Boneless) Belly (Boneless) Cottage Roll (Boneless) Ham Butt Roll (Boneless) Ham Centre Slices (Bone in) Pork Roll (Boneless) Shoulder Roll (Boneless)	PORK - SMOKED Back Bacon (in the piece, Boneless) Cottage Roll (Boneless) Ham (except Shank End, Bone in) Ham, Skinless (Boneless) Picnic (Boneless) Pork Roll (Boneless) Side Bacon (in the piece)
GROUP C - 1 LB. PER COUPON			
BEEF - FRESH or CURED Brisket Point (Boneless) Flank (Boneless) Front Shank Meat (Boneless) Front Shank (Centre Cut, Bone in) Hamburger Plate (Boneless) Porterhouse Steak or Roast (Bone in) Rib Roast or Steak (Bone in) Rump (Round and Square End, Bone in) Sirloin Steak or Roast (Bone in) Short Rib Roast (Bone in) T-Bone Steak or Roast (Bone in) Wing Steak or Roast (Bone in)	LAMB or MUTTON - FRESH Centre Loin Chops (Bone in) Loin (Flank off, Kidney and Suet out, Bone in) Patties (made from Necks and Flanks, Boneless) VEAL - FRESH Blade (Bone in and Neck off, Shoulder Knuckle out) Loin Chops (Centre Cut, Bone in) Patties (Boneless, made from Shanks, Necks, Flanks) Round Bone Shoulder (Bone in) Rump (Bone in) Sirloin Roast or Cutlet (Bone in)	PORK - FRESH Belly Pork (Bone in) Ham, Butt End (Bone in) Ham, Shank End (Bone in) Ham, Shank End (Bone in) Ham Trimmed (Bone in) Loin, Centre Cut Chops (Bone in) Loin, Centre Cut (Bone in) Loin, End Cuts (Bone in) Loin, Whole (Bone in) Picnic, Hock On or Hock Off (Bone in)	PORK - CURED Ham, Butt End (Bone in) Ham, Shank End (Bone in) Ham, Whole (Bone in) Picnic, Hock On or Hock Off (Bone in) PORK - SMOKED Ham, Shank End (Bone in) Ham, Whole (Bone in) Picnic, Hock On or Hock Off (Bone in)
GROUP D - 1 1/4 LBS. PER COUPON			
BEEF - FRESH or CURED Blade Roast (Bone in) Brisket Point (Bone in) Chuck Roast (Bone in) Front Shank, Whole or Knuckle End (Bone in) Neck (Bone in) Plate, Brisket (Bone in) Round Bone Shoulder Roast (Bone in) Sausage, Fresh Short Ribs (Braising, Bone in)	LAMB or MUTTON - FRESH Flank (Bone in) Front (Bone in) Hind (Bone in) Leg (Bone in) Loin, Flank on (Bone in) Rack (Bone in) Rib Chops (Bone in)	VEAL - FRESH Breast (Bone in) Flank (Bone in) Front Shank (Bone in) Hind Shank (Bone in) Leg, Shank Half (Bone in) Leg, Whole (Bone in) Loin, Flank on (Bone in) Neck (Bone in) Rack (Bone in) Rib Chops (Bone in)	PORK - FRESH Hock (Bone in) Sausage PORK - CURED Hock (Bone in) Mess (Bone in) Short Cut Back (Bone in) PORK - SMOKED Hock (Bone in)

DEATH FOLLOWS SHORT ILLNESS

Mrs. Davis McCarty, aged 64, a native of Mount Albert, died last week, at the home of her daughter, Mrs. H. J. Irvine, Bridgen, where she was visiting. Her maiden name was Ann Terry, daughter of Stephen Terry, residing in the Newmarket district. Her husband died five years ago. Surviving are two daughters, Mrs. Irvine (Shirley), Mrs. C.C. Harding (Laurel), of Los Angeles. Three surviving sisters are Mrs. Chesley Doane, Queensville, Mrs. George Brodie, Willowdale, and Mrs. Harry Lapp, Markham, also a brother (Rev. B. W. Terry, Montreal. Interment was made in Newmarket cemetery.

Jim O'Brien was chief constable of Stouffville and always carried a big cane while on duty. His daughter Blanche was a Missionary in China for 25 years and became the wife of Rev. A. J. Brace.

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MARMILL
Piggy Starter

Marmill Piggy Starter is a carefully balanced ration, built up with highly nutritious, easily digested ingredients, rich in growth promoting proteins, essential minerals, including iron, copper, iodine, etc., and well fortified in the all important vitamins A and D with cod liver oil. Pigs fed on Marmill Piggy Starter will usually, at weaning, average 8 to 10 lbs. heavier than where depending on sow's milk only.

CENTRAL FEED STORE
STOUFFVILLE PHONE 277

MEAT RATIONING AS IT AFFECTS FARMERS

Farmers may slaughter their livestock for their own consumption—but must turn in to the Local Ration Board at the end of each month, 1 coupon for each two pounds of their own slaughtered meat consumed on their own premises. Farmers need in no case surrender more than half the number of each month's valid coupons for such home slaughtered meat.
The remaining half of farmers' meat coupons may be used for ordinary retail purchases of meat, on the basis of coupon values as shown on the chart above.

Farmers may supply meat from their own slaughtering to other farmers for consumption on their own farm premises. Local farmer "Beef Rings" are also permitted. Farmers providing meat to other farmers, or "Beef Rings", must collect meat coupons on the basis of 1 coupon for each two pounds of meat, gross weight. Self-addressed and stamped envelopes for mailing in coupons can be secured at your Local Ration Board.

CONSUMER MEAT IN LOCKERS

Before June 30th all consumers (including farmers) who store meat in lockers must declare in writing to the nearest Branch of the Ration Administration, the quantity of rationed meat they have in storage over and above eight pounds per person in the household. Declarations must be accompanied by sufficient coupons from the ration books of the locker holder and his household, to cover the quantity of declared stored meat at the rate of 1 coupon for each two pounds of any meat in the above groups.
The number of coupons to be detached by the locker user need not exceed more than 50% of the total meat coupons in the possession of himself and his household. Locker users may retain for retail purchasing one of each similarly numbered pair of coupons.

NOTICE TO THE MEAT TRADE

Retailers of meat must collect coupons for any rationed meats sold on or after May 27th. They need not turn in coupons to their suppliers for meat purchased until June 10th. This arrangement is made to enable them to build up stocks. A Special Food Bulletin giving complete details of meat rationing is being mailed to all food stores.