

**MEAT RATIONING AGAIN POSSIBLE**

Important decisions on consumer rationing are near, reports The Financial Post's Ottawa correspondent. About meat, The Post report says this:

"Fate of meat rationing for Canada will likely be decided, in the first instance, at an immediate deliberation of the Combined Food Board in Washington. If this meeting agrees with the experts that belts must be tightened on this continent, then a final decision will be thrown directly back into the lap of Mr. King and his Cabinet. Our liberated allies in western Europe take the very positive view that North America should share more generously with them. Canada is definitely on the spot to act first, since we do not ration meat and the U.S. does. Also, our per capita consumption is said to be considerably above that of the U.S. and both countries greatly ahead of Britain."

About the clothing, The Post says in part "Given some breaks and continued successful application of the system of production quotas, WPTB officials believe Canada can weather the storm of 1945 without resort to clothing rations. The production quota system is being expanded to cover minimum requirements of all essential items. Manufacturers participating get higher priorities on materials and labor; thus gradually are increasing supplies on retail and wholesale shelves."

**KERSWELL-WINN**

A pretty wedding took place at the home of Mr. and Mrs. R. G. Winn on Saturday, March 3, 1945, when their daughter, Gertrude Lydia, became the bride of Giles Charles, son of Mr. and Mrs. Kerswell of Melville, Markham township.

Rev. D. Davis officiated and the wedding music was played by Miss Grace Lehman, friend of the bride. The bride given away by her father stood beneath an arch of pink and white streamers and bells with vases of pink snapdragons and white stocks on either side, looking charming in a street length dress of queen's blue with headress and shoulder length veil to match and carrying red roses and white gypsophila. She was attended by the groom's sister, Miss Muriel Kerswell, wearing pink with headress and veil of the same shade and carrying Joanna Hill roses. The groomsmen were Walter Winn, brother of the bride.

Following the ceremony a buffet supper was served, after which the happy couple left amid showers of good wishes on a short honeymoon.

In one year of war the Canadian Red Cross purchased 3,000 tons of whole, dried milk for prisoners of war food parcels. This is an amount equal to more than half the total dried milk processed in Canada. In the same year 937½ tons of chocolate bars were purchased for relief purposes.

**AUCTION SALE**

**HOLSTEIN CATTLE**

Percheron Horses, Implements, Furniture, etc.

The undersigned has received instruction to sell by public auction

**FRIDAY, MARCH 30**

at Lot 11, Con. 5, Scarborough on Scarborough-Markham Townline the property of

**J. W. REESOR**

**Cattle**

Holstein Cow, fresh, calf by side  
Holstein Cow, bred Jan. 15  
Jersey Cow, bred Oct. 3  
Holstein Cow, fresh, calf by side  
Holstein Cow, full flow, not bred  
Holstein Cow, bred Jan. 21  
Holstein Cow, bred Jan. 13  
Holstein Cow, in full flow  
Heifer, 2 years old, not bred  
Holstein Heifer, not bred  
Calf, 6 months old  
Holstein Bull, 1½ years old

**Implements**

Deering Binder, 7 foot cut  
Deering Horse Rake, 10 ft.  
Cultivator with seed box attached  
Hoe Drill High Wagon  
Set Harrows, 5 sec.  
Frost & Wood Scuffler  
Mower, Deering, 5 ft. cut  
Set Harrows, 2 sec.  
No. 77 Fleury Plow  
3-drum Roller

Gang Plow Antique Cutter  
Rubber Tired Buggy, good  
Set of Bench Sleighs  
2 Cutters in good condition  
Set of Steel Wheel Trucks  
Hay Rack Number of Sacks  
Sulky Riding Plow Hay Fork  
Number Forks and Shovels  
Draw Rope, 1 inch Democrat  
Chatham Fanning Mill with bagger

**Horses**

Black Mare, Percheron, 1600 lbs., 7 years old  
Black Mare, Percheron 1600 lbs., 8 years old  
Above team well matched, perfect wagon team.  
Set of Team Harness  
2 Sets of Single Harness  
Horse Collars Stoneboat

**Furniture**

Washing Machine, good  
Fall-leaf Table Bake Tray  
3-burner Coal Oil Stove and Oven  
Number of six quart Baskets  
Number of Pictures  
Set of Snow Shoes, good  
Large Daisy Churn  
Large Crock

Sale at 1 p.m. Terms: Cash  
No Reserve, Farm Rented  
A. G. Ocen, Clerk

A. S. Farmer, auctioneer  
Gormley, Phone Stouc. 7309

We claim the best results from  
The Tribune Classified Ad columns.

**GREEN RIVER**

Cecil Postil from Eastern Coast is spending his leave at his home here.

Sympathy is extended to the Milne families on the death of their only sister Christina Milne on Monday last. The funeral was largely attended by friends on Wednesday afternoon. We also extend sympathy to the Michell family in the death of Wm. Michell on Thursday last. A large number from here attended the funeral in Whitevale on Sunday.

Mrs. Ern. Madill and friend of Stouffville, visited with her mother Mrs. F. Postil last week.

Young Peoples' was held last Tuesday at Reg. Nighswander's. A very timely reading was given by Kathleen Gostick on the word "lips" Mrs. Nighswander also gave a reading and there was a duet by her daughters. The next meeting will be at June Shank's on Tuesday of Easter week.

Our S.S. attendance is rising higher each week. Next Sunday Missionary Day, Mrs. Tom Norton will again address our children. There will also be special music and a lively sing song.

Miss Mary Sherrard and Mr. Sutton of Toronto, called on Mrs. R. Dafeo on Sunday.

**GUARD THOSE BABY CHICKS WELL**

Consult Us and See  
our Stock of  
ELECTRIC and COAL

**Chick Brooders**

We have available all  
sizes in  
GALVANIZED

**Chick Feeders**



**Order Spring Hardware Needs Now!**

**AGNEW HARDWARE**

STOUFFVILLE

ONTARIO



**You Give to the Worthiest of Causes when You Give to your Red Cross**

And if you should stop to ask the reason why - the answers are manifold! For this great army, your Red Cross, stretches out a hand of mercy to millions all over the world - soldiers, sailors, marines and civilians. A hand that collects millions of pints of life saving plasma... a hand that delivers millions of sustaining food packages to dejected allied war prisoners... a hand that delivers heartening emergency messages from loved ones to loved ones... a hand that brings food and clothing to helpless victims of a ruthless war. Yes, this is your Red Cross that does all these things and more! For over a war-torn world its hand of compassion offers hope and comfort to wrecked souls and maimed bodies. Can an organization whose every fibre is directed at aiding and giving solace to the war weary be denied? Look to your heart for the answer.

This Space Donated By

**THE STOUFFVILLE CREAMERY Co.**

**THE MIXING BOWL**

By ANNE ALLAN

Hydro-Home Economist



**THE MIXING BOWL**

Hello Homemakers! In these busy times many of us have added the "lunch box" to our daily tasks; others find themselves preparing two or three every day instead of one.

The lunch box is an important responsibility—on it depends to a large extent the energy and efficiency of the school child or war worker.

Therefore it must be made both nourishing and attractive. Here are a few suggestions to accompany a thermos of soup, cocoa, tea or coffee, on these chilly days.

**SANDWICHES**

You might try these recipes to introduce variety. Whatever the fillings used, be sure to wrap each kind individually in wax paper.

**BEEF LOAF**

1½ lbs. round steak, 2 eggs, 1½ cups bread-crumbs, 2 tbsps. chopped parsley, ½ tsp. pepper, 2 tbsps. salt, 1 tsp. celery, 1 tsp. poultry dressing or onion. Grind the beef; Mix it thoroughly with the unbeaten eggs, bread-crumbs, chopped parsley, pepper and salt. Place in a loaf pan and press firmly until it is molded to the shape of the pan. Bake in a moderate electric oven (350 deg. to 375 deg.) for about two hours. Cut in thin slices.

**CHEESE AND EGG SPREAD**

1 tbsp. fat, 1 tsp. grated onion 1½ tbsps. flour, 2 tbsps. sugar, ¼ tsp. mustard, 2 hard-boiled eggs, chopped, ½ tsp. salt, ¼ cup milk, 1 tsp. vinegar, 2 cups grated cheese. Melt fat and cook onion in it for 1 minute. Add flour, sugar, mustard and salt and stir till well blended. Add milk. Cook, stirring constantly until mixture thickens. Add vinegar and cheese. Continue cooking until cheese melts and mixture is smooth. Add eggs and cool. Store in a covered jar in a cold place. Makes 2½ cups of filling.

**TO STRETCH BUTTER**

Cream ½ pound of butter till light and fluffy. Gradually beat in ½ cup milk, using a Dover egg beater. Store in a covered jar in electric refrigerator.

**DESSERTS**

Cookies, carefully wrapped in wax paper, make a good accompaniment to fruit in season, which is always welcome and easily carried. Puddings and custards, made to serve at home, may also be included in the lunch box if packaged in custard cups. These standbys may be alternated with a serving of cake or pie, placed on cardboard, then enclosed in wax paper.

**OATMEAL CRINKLES**

1-3 cup fat, ½ cup brown-sugar, 1 cup pastry flour, ¼ tsp. salt, 1 cup rolled oats, ½ tsp. baking soda, ¼ cup warm water; ¼ tsp. allspice. Cream fat and sugar thoroughly. Add allspice. Mix flour, salt and rolled oats. Add alternately with the warm water in which soda has been dissolved. This makes a stiff dough. Drop by teaspoonfuls into a greased cookie sheet and flatten with a fork. Bake in a moderately hot oven, 375 deg., 10 to 12 minutes. Makes 3 dozen cookies.

**TAKE A TIP**

1. Here's a snack you should try mid-morning at home. Make up any leftover coffee to 1 cupful by adding some hot water to it. Put this in a saucerpan and add 1 square of baking chocolate, 2 tbsps. sugar, a pinch of salt and boil 3 minutes—add a cup of milk and it's ready. (You may put it all in the double boiler right after breakfast, in fact, and let it simmer for 15 minutes then cover and let stand on the element turned off.)  
2. To keep food hot throughout a staggered meal hour use casseroles for meats, vegetables and desserts and an enamelled pitcher for gravy. These all go back into a large shallow pan with a little hot water in it on the oven shelf to keep the food hot but not dried out. Then when the next one comes in it's easy to lift them out, wipe off and place back on the table. Oh, and another thing, use a tray to carry them all on, making one trip do.