

CATHOLICS CRUSH ONTARIO, CLERICS ARE INFORMED

LONDON, Ont., March 6—Prof. G.A. Cornish of the University of Toronto declared at a United Church Ministerial Association meeting here today that French Catholics are trying to "crush Ontario on every side" and to create a new province called "Laurentia" in Northern Ontario. He said he had found a large tract between Hearst and Cochrane in which there are about 137 separate schools and only 17 public

schools. The former are maintained largely by Ontario Government grants, although "almost all instruction is in French." Prof. Cornish, executive secretary of a committee sponsored by several Protestant denominations to study Roman Catholic-Protestant relations in education, claimed that "dummy" separate schools had been set up, and a grant had been obtained even though no school was built nor was a teacher hired. There are at least 15 such "dummy" areas in the province, he said.



Top o' the Mornin'! Shure an' when the Sinvintenth rolls 'round I'll be wearin' my snip o' green and wishin' you all the luck o' the Irish. Meanwhile the children look forward to a party or treat. If you have a package of lime jelly powder, you can make a jellied vegetable mould, diced fruit in green jelly, or gumdrops.

If not, you can make a kind of Turkish Delight candy as a special treat, using plain gelatine. Soften two teaspoons of gelatine in 1/2 cup of cold water, then stir into 1 1/2 cups hot fruit juice. The fruit juice from canned peaches or pears can be tinted green with vegetable colouring. Pour into a square pan that has been rinsed with cold water and chill in the refrigerator. When mixture begins to jel, add 1 cup of thick strained applesauce.

CHILDREN'S MENUS

- Cinderella's Meal**
Scrambled eggs and mash potatoes; Escalloped tomatoes and toast; Pink ice cream and cookies; milk.
- Mother Goose Meal**
Lamb stew and dumplings; Buttered rolls; Applesauce and johnny cake; milk.
- Black Sambo's Meal**
Baked potato, creamed corn and carrots; Bread and butter; Jumbo cookies and Black Knight pudding; milk.
- Donald Duck's Meal**
Creamed chicken in mashed potatoes; Brown bread rolls; Fruit cup and oatmeal cookies; milk.

HONEY COCOA

4 tps. cocoa, 4 to 5 tps. honey, few grains salt, one-third cup hot water, 1 1/2 cups milk.
Mix the cocoa, honey, salt and water in a pan. (Sugar may be substituted for the honey.) Cook, stirring constantly until the mixture boils. Continue to cook for about 2 minutes, stirring occasionally. Place over hot water and stir in the milk. Heat thoroughly. If desired, beat with a rotary beater until frothy. Pour into two cups.

MILK TOAST

1. Cut sliced whole wheat or white bread into animal shapes with cookie cutters.
2. Toast and spread with butter and jelly or jam.
3. Place in warm bowls and pour in hot milk. Allow about 1/2 cup of milk for 1 large or 2 small animal figures.

ST. PATRICK'S DESSERT

1 cup hot water, 1/2 package lime-flavored gelatine, one-third cup sugar, one-third cup light corn syrup, 6 1/2 tbsps. flour, 1/4 tsp. salt, 2 1/2 cups milk, 1 egg, 2 tps. butter, 1/2 tsp. vanilla.
Add the hot water to the gelatine and stir until dissolved. Pour into 6 individual moulds and chill until firm. (If desired the gelatine may be prepared in a shallow pan and the various shapes cut out with a cookie cutter.) Combine the sugar, corn syrup, flour and salt and mix well. Stir in the milk gradually, place over hot water and cook, stirring constantly for about 5 minutes or until thickened. Cover and cook for 10 minutes longer. Add a little of this mixture to the slightly beaten egg, mix well and return to the double boiler. Cook for 1 minute longer, stirring constantly. Add the butter and vanilla. Chill. Put in serving dishes and top with gelatine turned out of moulds. If desired, serve with milk or cream. Six servings.

BLACK KNIGHT PUDDINGS

1 cup coarsely crushed dry toast, 1 1/2 tbsps. butter, 3 cups milk, 1 1/2 squares chocolate, 3 eggs, one-third cup sugar, 1/4 tsp. salt, 1/4 tsp. vanilla, 6 tbsps. sugar, few grains salt, one-third cup chopped nuts, cream. Sprinkle the toast crumbs in the bottom of a buttered baking dish and dot with the butter. Heat the milk and the chocolate in a double boiler until the milk is scalded and the chocolate is melted. Beat with a rotary beater until smooth. Beat 1 whole egg and 2 egg yolks slightly and add the one-third cup of sugar, the 1/4 tsp. salt and the vanilla. Stir in the hot chocolate milk mixture gradually. Pour over the crumbs, place in a pan of hot water and bake in a moderate oven (350 degs.) for 30 to 35 minutes or until set. Beat the remaining 2 egg whites until stiff and beat in the 6 tbsps. of sugar and the few grains of salt. Fold in the nuts, spread over the pudding and continue to bake in a moderate oven (325 degs.) for 12 to 15 minutes. Serve warm with cream. Six servings.

THE SUGGESTION BOX

Miss M. P. says: Before you use your shampoo bottle again, twist a large rubber band several times around the bottle to serve as a "grip" for wet hands.
Mrs. T. M. says: My husband made a spice shelf that hooks on the inside of the cupboard door, yet

lifts free so that I can carry the box-shelf to the stove or table. The cans were covered with washable wallpaper to make them attractive. Anne Allan invites you to write to her c/o The Tribune. Send in your suggestions on homemaking problems and watch this column for replies.

VANDORF

(Last Week's News)
Miss Audrey Switzer of Toronto is holidaying at the home of her parents, Mr. and Mrs. H.A. Switzer. Mr. Lorne Staley of Brantford spent Wednesday with his mother, Mrs. James Staley.
Congratulations to Mr. and Mrs. John Irwin who have a baby daughter born at York County Hospital on Sunday morning.
Mrs. Wicks and her grandchildren, Miss Joyce Sleeth and Miss Laura May Coulson visited in Toronto for the weekend.
Mr. Isaac Carr of Regina has been visiting his brothers Robert and Lay Carr.
Mrs. Wm. Kingdon, Mrs. Earle Toole, Mrs. Herbert Oliver and Mrs. Milton Sheridan had an enjoyable day quilting at the home of Mrs. Jack Preston.
Mrs. Arthur Atkinson, formerly Miss Hannah Williamson of Vandorf, died at her home in Aurora on Sunday morning following a stroke. Deepest sympathy is extended to her husband and daughters Mrs. Ewart Pinder, and Miss Marjory Atkinson.
Best wishes for a long happy married life go to Miss Audrey Mae Foster, daughter of Mr. and Mrs. Earl Foster and Elmer Edward Lee of Uxbridge. The couple were married on Thursday, Feb. 27th. A reception was held at the home of Mr. and Mrs. Foster on Saturday night.
Mr. and Mrs. George Preston have returned from their visit to Brockville and the States and are visiting their daughter, Mrs. Donald White at Claremont.
Mr. Alf. Pattenden and Mr. Garnet Pattenden who are working at North Bay were home for the weekend.
Mr. Wilfred Lundy and family moved to their new home, the Taylor farm, on the Second of Whitechurch this week.

USE THIS KNOWLEDGE

- Q.—How can I relieve sunburn?
A.—One of the very best remedies is to mix two parts of lime water with one part linseed oil. Beat to the consistency of cream, and apply.
- Q.—How can I test table linen?
A.—Secure a sample and dip it in any kind of oil. The linen will become almost transparent, enabling one to see very readily how many cotton threads it contains.
- Q.—How can I remove red wine stains from linen?
A.—By dipping the stained portion into boiling milk. Keep the milk boiling until the stains disappear.
- Q.—How can I make use of the juice in which asparagus has been cooked?
A.—A good soup can be made from this juice. Use a few of the leftover stalks, thicken, and add cream, butter, and seasoning. Serve with hot round crackers.
- Q.—How can I prevent an oily skin?
A.—Wash daily with hot castile soap suds. Rinse in hot, then in cold water. Do not eat fats. Drink plenty of water.
- Q.—What is a good method for making buttonholes?
A.—Baste a strip of cloth on the underside of the hem. Then cut and work the buttonhole through both strip and hem. Cut away the surplus strip.
- Q.—How can I prevent a damp cellar?
A.—Quicklime, either sprinkled around the walls or placed in a bucket, and kept in the cellar, garage, or other damp places will absorb the moisture.
- Q.—How can I clean neck chains and bracelets that leave ugly marks on the neck and wrists?
A.—Such pieces should be washed occasionally in baking soda and water. Rinse and dry carefully.
- Q.—How can I sharpen the sewing machine needle?
A.—Stitch an inch or two through a piece of sandpaper and the point will be sharp again.
- Q.—How can I serve lemon meringue pie neatly?
A.—If the knife is dipped in cold water before cutting, the meringue will not stick and pull away from the slice.
- Q.—How can I prevent white garments from turning yellow?
A.—They will never take on a yellow appearance if a little kerosene is put into the washing water.
- Q.—How can I prevent rough hands from wash day?
A.—Add a few drops of vinegar to the rinsing water on wash day and the hands will not become rough.



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In order to save the lives of Canadian men, women and children, the Red Cross is establishing a Civilian Blood Transfusion Service. By a system of voluntary blood donations, the Red Cross will supply every hospital in Canada with whole blood and plasma. Any patient in need of a transfusion will receive one, free of charge.
Your help is needed to support this and other valuable Red Cross services. The Red Cross needs money... your money. Money to maintain Ourpost Hospitals... to help correct the deformities of little crippled children... to maintain Red Cross Lodges, where next-of-kin of disabled veterans may visit their loved ones... to bring relief in time of disaster. All these things the Red Cross does... won't you help, them, keep up the good work?

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