

**BETHESDA**

We were sorry to see the McInyre family moving away from our line, and we wish for them, good luck in their new home. Sorry to hear that Mrs. Lorne Hisey is in the hospital in Toronto,

and wish her a speedy recovery. Please keep the date in mind, of Apr. 9th for the Bethesda Institute holding their regular meeting at the home of Mrs. B. Daniels. Bethesda W.M.S. will hold their Easter Thank Offering meeting on Wed., Apr. 2nd.

**Stouffville Motors**  
**New International Trucks and Parts**

McCull-Fontenac Products  
Firestone Tires and Batteries

Grizzly Brake Lining  
Maremont Mufflers

Now is the time to check on those brakes and have them relined. Don't wait till the spring rush. Bring your car or truck in and let us check them now. We carry a full line of Brake Lining also Mufflers, Tail and Exhaust Pipes to fit most all makes of cars and trucks. All kinds of overhauling done at reasonable rates.

Towing Service, O.M.L.  
Phone Stouffville 170

H. Ratcliff W. Pipher

**Treated "Like a King" in Jail**



Norman John ("Just call me Tack") Tackberry had free board and room at the Orangeville, Ont., jail from Jan. 8 until March 13, and says: "They treated me like a king." He was "admitted" to jail when, reporting to the Orangeville hospital for a physical examination, he had no place to go and was given a bed at local digger. Ever since then the weather has been too bad for the authorities to turn him out and, on a technical charge of vagrancy, he has remained as guest of the county. But now Dufferin county officials are trying to force Grey county from which "Tack" hails, to accept him as their responsibility, accusing Grey county of "buck-passing." But "Tack," who has been transferred to the Salvation Army home in Orangeville, smiles at it all and says: "It's all right; I got friends."

**VICTORIA SQUARE**

(March, 27)  
Wedding bells are again ringing in our community. We welcome Miss Loretta Currey to our community. Loretta flew down via T.C.A. from Saskatchewan recently. Congratulations and best wishes are extended to Mr. and Mrs. J. Burnham who on March 22nd celebrated their 65th wedding anniversary. Mr. and Mrs. Wm. Boddy of Oshawa had Sunday evening dinner with Rev. and Mrs. E. A. Currey and Loretta. Mr. L. Stoutenbergh had Sunday evening dinner with Mr. and Mrs. Stanley Boynton and family. Miss Dorothy Oliver had tea Sunday evening with Mr. and Mrs. Ralph Perkins and Coral. Miss Peggy Marlow of Toronto is spending this week with her grandparents, Mr. and Mrs. V. Westbrook. Rev. and Mrs. E. A. Currey and Loretta had Thursday evening dinner with Mr. and Mrs. A. Morton of Thornhill and later attended the operetta in the Earl Haig Collegiate. Messrs. Jim Boynton and George Runney attended the hockey game in Kingston Saturday evening between Stouffville and Gannanoque. Congratulations Stouffville on winning 11-5. The regular monthly meeting of the W.M.S. will be held Friday afternoon, March 28 at 2.30 at the home of Mrs. L. L. Nichols. A joint meeting of the J.V.I. and J.F.A. will be held in the community hall, Tuesday evening, April 1, at 8 p.m. Rev. E. A. Currey will show slides of pictures taken while he was serving as Padre overseas.



The mumps are still making their rounds. Misses Jean Brumwell and Eleanor Klinck, Masters Wilbur Bruniwell and Richard Tribbling are now the victims. A speedy recovery is wished for all of you!

**Hy Folks : EASTER'S just around the corner**

Let us smarten up your Easter Garments

MONEY for HANGERS

Stouffville Cleaners will pay 1c. each for wire hangers. Bring them in tied in bundles of ten.

DO THIS RIGHT AWAY



We have a complete line of the most modern equipment for dry cleaning and finishing your suits and dresses, your loveliest gowns, daintiest sweaters and blouses.

Percy F. Hewlett, owner and cleaner, was for many years, owner and operator of a successful cleaning plant in the United States, selling out and moving to Canada in 1942. Mr. Hewlett studied scientific dry cleaning, spotting and finishing of all fabrics, including synthetics, at one of the American schools, receiving his diploma from same, being fully qualified in all branches of certified dry cleaning.

**OPENING GET ACQUAINTED PRICES**

- Suits cleaned and pressed ..... 75c
- Dresses (plain) cleaned and pressed ..... 75c
- Suits sponged and pressed ..... 50c
- Dresses sponged and pressed ..... 50c

Other wearing apparel of all kinds reasonably priced accordingly.

The above prices cover certified cleaning of your garments, and not the production work, quickly turned out by many of the low priced plants in the city.

We use the French Re-Sheen process which replaces much of the original NEW look to your suits and dresses. Any spots not coming out in the regular drying cleaning service, are removed in our spotting department at no extra charge.

48 hours service

The phone number is Stouffville 343. We will have a truck on pickup and delivery as soon as possible. Please stop in and give us a try.

**Stouffville Cleaners**

(Located down Market St., one block south of Post Office)



Hello Homemakers! This week you will be starting out to shop for the special Easter meals. To simplify your shopping expedition why not have your marketing planned in advance. It will save you time at the market and money too. Look over the grocer's advertisements in the paper before making up your menu. I am suggesting some simple but festive meals for Easter Sunday. At the time of writing there is a limited supply of pork products but there is hope of a quantity for next weekend. It is too early yet for spring lamb but the yearling lamb now on the market will make a suitable and appropriate Easter roast, providing you cook it in a slow oven to make it tender. Allow 35 mins. per pound for a leg of lamb and have the oven temperature at 350 degrees.

**EASTER BREAKFAST MENU**

Sliced oranges, poached eggs in brown rice nests, coffee cake and marmalade, milk for children, coffee.

**EASTER DINNERS**

Vegetable juice cocktail, glazed ham, baked potatoes, turnip sticks, (steamed in oven), raisin and cabbage slaw, gold cake and lemon sherbet, beverage.

Grapefruit juice, roast lamb, mint sauce, green peas with onion sauce, paprika boiled potatoes, canned pear and grated carrot salad, graham cracker pie, beverage.

**EASTER SUPPERS**

Salad plate of stuffed eggs, tongue rolls, cabbage, orange and cress slaw, toasted hot cross buns, lemon meringue tarts, beverage.

Creamed celery and eggs on potato chips, sauted apple rings, gingerbread and jellied fruit, beverage.

If you are in the party mood and looking for something different to surprise your guests try Easter Chicks.

**EASTER CHICK**

Start with hard-cooked shelled egg. Cut off a thin slice lengthwise

to make a flat base. From another hard-cooked egg take the yolks, mash it and mix with mayonnaise to make soft and smooth. With a decorating tube, filled with this mixture, apply "wings" and "head" of chick. Insert a bit of nut for the bill, and tomato for the comb, and a celery leaf for the tail. Place chick in nest of watercress or shredded lettuce in centre of sandwich or meat plate.

**BAKED HAM SLICES**

6 slices of rolled ham, prepared mustard, 6 pineapple strips, 4 tbsps. brown sugar, 2 tbsps. orange rind, 2 cups grapefruit juice, 3 tbsps. orange juice, hot boiled rice.

Arrange slices of ham in baking dish. Spread with mustard. Arrange pineapple strips on top. Sprinkle with blended sugar and orange rind. Pour in fruit juices. Bake covered for 1 hour and 20 mins. in electric oven at 350 degs., uncovering the last 20 mins. to brown. Serve with mounds of hot boiled rice around platter. Additional pineapple may be added. Sprinkle with minced parsley.

**STEAMED TURNIPS**

Cut turnips in slices then in pencil size strips; place them in casserole with an inch of water in it. Sprinkle with salt and some grated cheese. Cover. Steam in electric oven at 350 degs. for 45 mins.

**BROWNIES**

2 squares (2 oz.) chocolate unsweetened, 1/2 cup shortening 1 egg, 1 cup sugar, 1/2 cup flour, 1/2 tsp. salt, 1/2 tsp. vanilla, 1/2 cup nuts, chopped. Melt chocolate and shortening in top of double boiler. Add sugar and well-beaten egg. Sift flour, measure, add salt, sift again; fold into chocolate mixture. Add vanilla and nuts. Pour into greased 8 x 8 x 2 pan. Bake in moderate electric oven 350 degs. for 25 mins. (Brownies will be soft but they harden somewhat on cooling.) Cut into 2" squares 15 mins. after removal from oven. Yield: 16.



**EMPLOYERS MUST OBTAIN NEW UNEMPLOYMENT INSURANCE BOOKS**

All 1946-47 Unemployment Insurance Books expired on March 31st, 1947.

New books will be issued by the National Employment Offices to employers, but only when old books are completed and turned in to the Office.

Employers are urged to exchange Unemployment Insurance Books immediately.

Penalties are provided for failure to comply.

**Unemployment Insurance Commission**

U.I.C.-2-11



Any painter will tell you that good paint is the cheapest paint. Good paint covers better, keeps its fresh beauty longer — and costs no more to apply than inferior paint.

Yes, it pays to use C-I-L PAINTS. You can depend upon them for the long and colourful life, the sturdy resistance to wear and weather, which mean true paint economy. Before you paint, whether a chair, a room or a house —

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