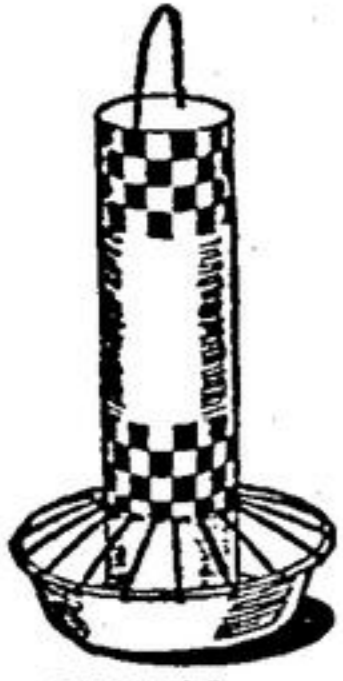




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ONTARIO

REGULATIONS ON POTATO GRADING BEING ENFORCED
 That the regulations requiring the grading and tagging of all potatoes before being sold are being strictly enforced is indicated by two court cases which occurred recently

in the Province, in which fines were imposed for violations of these regulations. In one case at Alliston, a grower was fined \$25.00 and costs, a total of \$47.50 for selling potatoes which were ungraded and were not properly tagged. At the same court

a Toronto dealer was fined \$10.00 and costs, a total of \$22.50 for having in his possession potatoes not properly graded or tagged. The Fruit Branch of the Ontario Department of Agriculture is responsible for the enforcement



Hello Homemakers! There is a limit to the amount of fresh rhubarb you can use in pies and puddings. Yet if there is rhubarb growing in your garden you will not want any of it to go to waste. And no matter how surfeited your meals have been with rhubarb dishes recently there will be times next fall when you will welcome a rhubarb betty or rhubarb jam with a piece of toast. We consider rhubarb easy to grow in our garden—if you buy it, it is cheap. It is also easy to put some "down" in jars without sugar to be enjoyed next winter. Meanwhile use your sugar wisely in the recipes given below.

Rhubarb Upside Down Cake
 2 cups rhubarb, diced, 2 tps. grated orange rind, 2 tps. melted butter, 1 cup white sugar, 1 cup shortening, ½ tsp. vanilla, 2 eggs, well-beaten, 1 ¼ cups sifted pastry flour, ½ tsp. salt, 2 ½ tps. baking powder, ½ cup milk.

Combine rhubarb, orange rind, butter and ¼ cup white sugar; spread on bottom of greased 8 by 8 inch pan. Cream shortening; add vanilla and remaining ¾ cup sugar—blend well and add well-beaten eggs. Add sifted dry ingredients alternately with the milk. Pour on top of rhubarb mixture. Bake in a preheated electric oven at 350 degs. for 45 mins. Let stand in pan 5 mins., then invert. Serve warm with orange sauce. Serves 6 to 8.

Rhubarb Pastries
 3 cups finely cut rhubarb, two-thirds cup white sugar, ¼ tsp. cinnamon, 1 tbsp. cornstarch, 2 cups flour, 2 tps. brown sugar, one-third tsp. salt, ½ cup shortening, 1 egg, ¼ cup sour cream, ¼ cup dry crumbs, 1 tps. rich milk.
 Prepare rhubarb and mix with

white sugar, cinnamon and cornstarch. Sift flour, brown sugar and salt; cut in shortening until mixture is like coarse oatmeal. Beat egg and mix with sour cream, then pour into flour mixture. Mix lightly and chill. Divide batter in 2 parts; roll the first half into a rectangle about ¼ inch thick; lay on greased cake pan. Sprinkle with the dry crumbs and spread rhubarb on. Roll out second half of dough and place on top of fruit. Pinch edges together and prick top with a fork. Brush with the milk and bake in an electric oven at 225 degs. for 15 mins., then reduce heat to 350 degs. and bake 25 mins. Cut in squares and serve slightly warm.

Canned Rhubarb
 Select young tender stalks. Wash and trim, but do not remove skin. Cut in ½ to ¾ inch lengths.

Method 1—Pack rhubarb in sterile jars. Force cold water into every corner; seal with hot ring and tops. Wrap jars in newspaper and store in cool place.

Method 2—Add enough water to rhubarb in large kettle to prevent burning—about 1 cup. Cook until soft using Low heat as soon as it begins to steam. Add sugar to taste (about 1 cup sugar to 1 quart raw fruit). Fill sterilized jars. Seal tightly. An added precaution is to process jars 8 mins. in electric oven preheated to 275 degres.

Rhubarb-Onion Relish
 2 quarts rhubarb, 2 quarts cooking onions, 6 cups vinegar, 4 cups brown sugar, 4 cups dark corn syrup, 2 tps. cinnamon, 2 tps. allspice, 2 tps. salt, 2 tps. pepper, 2 tps. cloves.
 Wash rhubarb and cut into small pieces and measure. Chop onions and measure. Put all ingredients into large preserving kettle, bring

to boil—stirring occasionally. Boil 1 ½ hours. Pour into sterilized jars and seal. Makes 2 quarts and 1 pint.

This Week's Pleasures
 —Cooked dandelion greens we selected from a big basket of clean young leaves and served with a sprinkling of vinegar and melted butter.

—Licking off the spoon after we made a cream lemon pie filling.
 —The look of the storage closet after we had folded away all the clean woollens and tucked the moth balls among them.

—The pleasure gained by remembering to soak all the preparation dishes before we sat down to each meal.

—The balanced budget showing that meals for two averaged 36 cents each without estimating the milk and eggs from the farm.

The Question Box
 Mrs. J. R. asks: Recipe for Rhubarb and Pineapple Conserve.

1 large pineapple, 4 cups diced rhubarb, 5 cups sugar, 2 cups light corn syrup, 2 oranges, juice, pulp and grated rind, 1 cup raisins, 1 cup walnuts, chopped.

Cut edible portion of pineapple into small pieces and chop fine. Add diced rhubarb, sugar, light corn syrup, orange rind, juice and pulp. Stir the ingredients thoroughly and let stand overnight. In the morning, add the raisins and cook slowly until thick. Add nuts and cook five minutes longer.

Miss M.T. asks: Recipe for Rhubarb Jam.

4 cups rhubarb, ½ cup sugar to 1 cup cooked fruit, 2 cups pineapple, 1 cup water.

Cook fruit and water together until soft. Measure cooked fruit. Add sugar. Boil to the jelling point then bottle and seal with paraffin.

WEDDINGS

McGILLIVRAY—GREER
 On Saturday, April 5, 1947, in New Westminster Presbyterian Church, Hamilton, the wedding took place when Lorraine, daughter of Mr. and Mrs. John Maynard Greer, became the bride of Robert H. McGillivray, son of Mr. and Mrs. John McGillivray of Stouffville. Rev. T. G. Marshall conducted the ceremony.

Spring flowers and ferns decorated the church for the occasion, and Mr. Jack Walker presided at the organ. Mr. J. Lorne Davidson of Toronto, sang, "The Lord's Prayer," and "I'll Walk Beside You."

The bride, given in marriage by her father, was gowned in white, fashioned with fitted bodice and a full skirt ending in a short train. Her halo headdress of ostrich plumes held in place a long embroidered veil and she carried a prayer book adorned with white roses and lily-of-the-valley. Her three bridal attendants were Miss Margaret Logan, Miss Shirley Greer and Miss Norma Walsh. The maid of honour was gowned in orchid, and carried a nosegay of yellow roses and mauve sweet peas, while the bridesmaids, in turquoise gowns, carried yellow and pink sweet peas. All had picture hats of the same material trimmed with velvet. Donald McGillivray, brother of the groom was best man, while Kenneth and Harold Greer, brothers of the bride, Sandy McLean, cousin of the groom, and Robert Wands were ushers.

A reception was held at the Emerald-Maine Tea Room attended by 75 guests. The bride's mother chose a navy blue and dusty pink costume, with pink sweetheart rose corsage. The groom's mother wore a black frock with a corsage of Talisman roses.

Afterward the bride and groom left for a wedding trip to New York, the bride travelling in a navy blue suit costume, with corsage of red roses. They will make their home in Toronto.

WILL VOTE ON MEMORIAL ARENA IN N. GWILLIMBURY

Belhaven — North Gwillimbury council met at Belhaven on Monday. All the members were present.

An outline of the proposed health unit for 14 North York municipalities were placed before the council and met with approval. There was some discussion of the proposal to establish a garbage dump near the east townline to serve Georgina, Sutton and North Gwillimbury.

A deputation met the council to renew the request that a by-law appropriating approximately \$20,000 for a municipal arena at Keswick be submitted to a vote of the electors this year. The council agreed to submit the matter to a vote and the date was set for August 4, 1947. The same deputation wanted the council to take over a plot of ground in Keswick village for use as a sports field and to provide a site for the arena in the event that the vote was favorable. This proposal was turned down by the council.

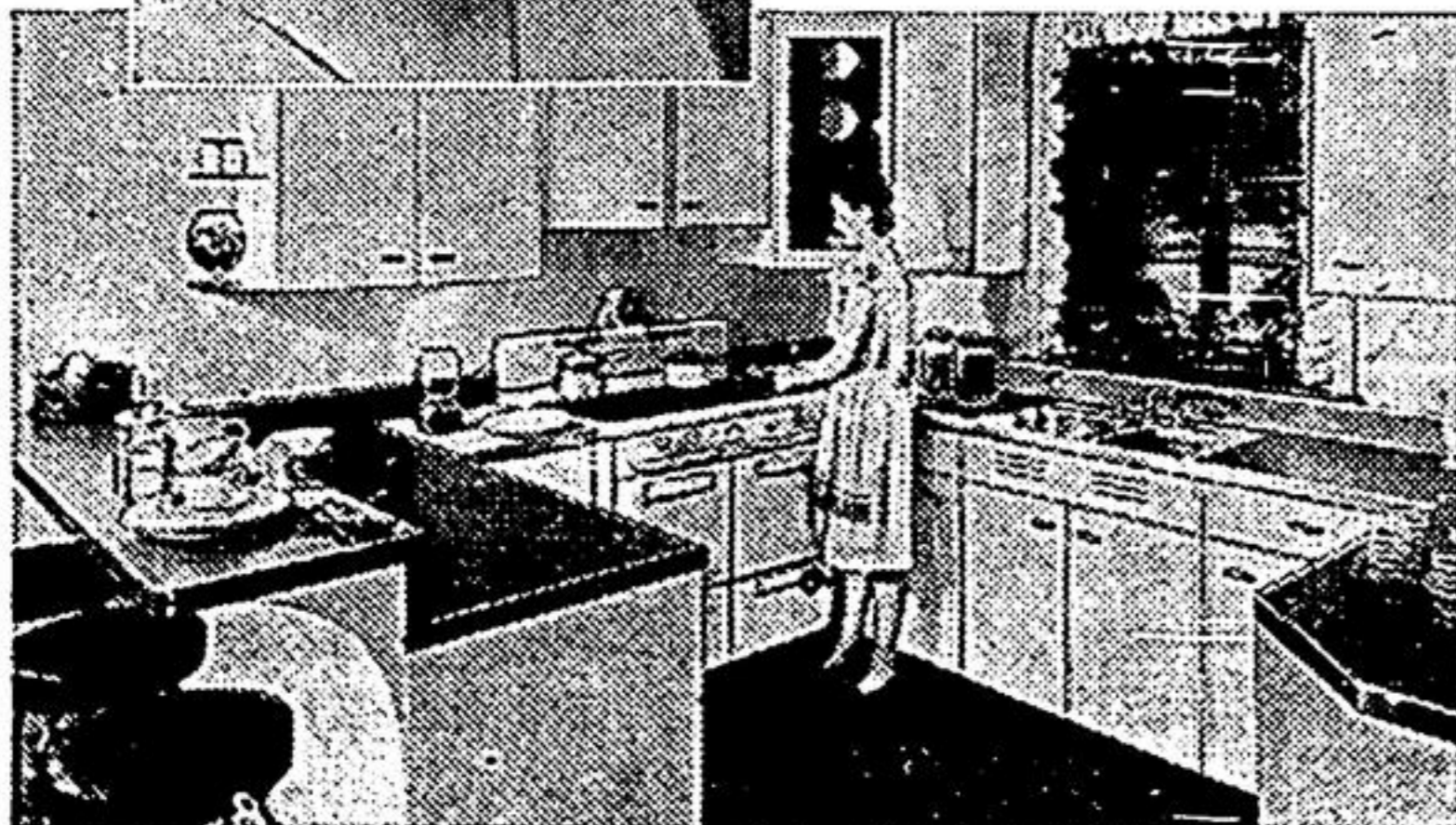
NOW gas cooking comes to York County homes

See demonstration of new *Essotane* gas cooking under direction of *Helen Campbell*

Richmond Hill: Masonic Hall, Tues. May 6th, 8 p.m. Daylight Saving Time



Miss Helen Campbell is one of Canada's outstanding cooks whose recipes and cook books are used in many countries. She is known to women all over Canada for her informal demonstrations and her regular magazine articles.



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by more than 3,500,000 homes in the United States (70 per cent of these users live in areas where electricity is available). Your gas is metered; you pay only for what you use.

When you attend the demonstration you will be able to get complete information on this new Imperial Oil service—without the slightest obligation. Even if you are not considering using the service now, we would like you to come out and see for yourself how much simpler housekeeping can be with the help of this modern gas service.

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GRAND PRIZE: Pressure Cooker.
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The food cooked during the demonstration will also be distributed in the form of prizes.

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