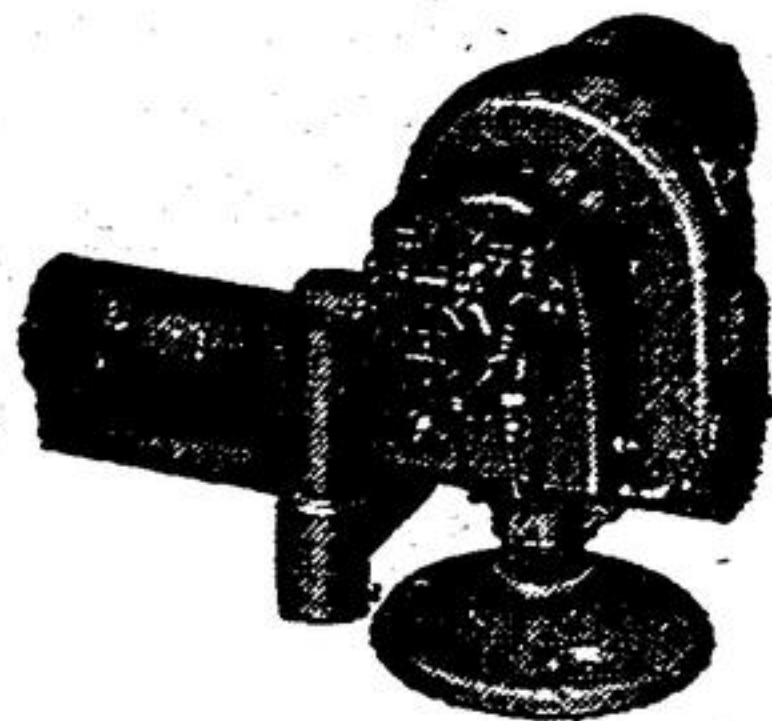


## Gilson OIL BURNER



Economist

You can get prompt installation by placing orders now for this proven Heating Unit in your home. See

### E. J. STICKLEY

Victoria Square Phone 7513

## MAYFAIR RESTAURANT

MONDAY THRU FRIDAY

8 a.m. — 11 p.m.

SATURDAY

8 a.m. — 12 p.m.

SUNDAY

10 a.m. — 8 p.m.

Commencing 4th of May 1947

## J & M DEALERS

CANADIAN BUYERS OF SCRAP

CLAREMONT

Will pay \$1.00 for Old Scrap Batteries Delivered

PRICE LIST FOR THESE GOODS:

Metal	
Brass, Copper, lb	8c.
Aluminum, lb.	7c.
Lead, lb	6c.
Iron, hundred	50c.
Old Radiators	\$1.50

Horse Hair, lb.	35c.
Duck Feather Ticks, lb.	35c.
New Duck Feathers, lb.	50c.
Old Bagging, per 100	\$1.25
All Buys \$10.00 or more called for	

J. Hutton, Claremont

PHONE CLAREMONT 23

## Stouffville Sand & Gravel Limited

are prepared to supply your requirements of Crushed Gravel, Sand, Concrete Gravel Pit Run, delivered or at the bin.

Plant Phone — 5820  
Office Phone 370

## Spray Painting

Expert Workmanship  
Free Estimates Given  
Jack Leary

Gormley, Ont. — Ph. Stouff. 6321  
50-Sept. 31



## Stouffville Floral

— ROSES —  
Wedding Bouquets  
Funeral Designs  
Cut Flowers  
Milt. Smith Prop.



## THE MIXING BOWL

BY Anne Allan  
HYDRO-HOME ECONOMIST

Hello Homemakers! Freezing is the modern method of food preservation. Fresh food stored in freezing lockers will afford your family out-of-season fruits and vegetables all the year round. Quick freezing retains the colour, flavour and consistency of foods which have been selected and frozen at the height of their growing season.

It is easy to freeze produce. Use fresh foods, prepare, package and place into the zero space as quickly as possible. The best frozen food is obtained by using the particular variety suitable for this method of preservation. You will find these varieties listed in the Department of Agriculture's bulletin on freezing procedures.

A word of advice to those who, years ago, canned in great quantities: Do not freeze too much at one time—20 to 30 cartons are adequate amounts of any one kind of fruit or vegetable.

### Preparation for Freezing Vegetables

1. Select products of good quality just before they reach the peak of maturity. Foods should be carefully sorted and washed (some vegetables require cutting) before freezing. Packages should be just large enough to contain servings for one meal and will vary of course with family requirements.
2. Prepare foods carefully and do not handle more than necessary to prevent bruising. Clean utensils of enamel, aluminum or stainless steel should be used in processing. (Iron pans discolour vegetables.)
3. Blanching is recommended for all vegetables and peaches, pears

and apples. Use a kettle large enough to hold a gallon of water. Place vegetables in a wire basket or cloth bag; immerse product in rapidly boiling water; begin counting the processing time when the water again comes to a full rolling boil; blanch for the required period of time. During the blanching period agitate the vegetable by moving the container up and down in the boiling water. The length of time should be watched carefully. Use a reliable chart.

4. Chill the vegetables in ice-water quickly. Run cold water through them or plunge into a basin of water and ice cubes. Time this operation also.

5. Pack food in containers immediately after cooling, with or without the addition of brine solution. A brine solution keeps the product in shape and prevents it from thawing while being brought home from the locker.

6. To prepare a brine solution, add one teaspoon salt to each cup of water. Too much salt may cause vegetables to become tough.

7. Bring interlining paper together over the top of vegetable, excluding air, and seal with warm curling tongs or lukewarm iron. Put on lid and label in large bold letters. A strip of transparent tape over marking is a good idea.

8. Place filled containers in refrigerator or insulated box until you can take to the locker which must be within 2 or 3 hours after preparation or place boxes close to the wall of home freezer immediately. Finally make record of boxes in note book.

### Preparation of Fruits

1. Fruits for frozen pack should be soft ripe but not mushy. For the preparation of fruit for freezing, peel, pit, slice or otherwise prepare the fruit for table use and put in a cool place until ready for the sugar or sugar syrup.

2. Wash fruit, if necessary, in ice cold water as this keeps fruit firm. When a large quantity is to be packaged, it is better to prepare it in several lots so that there will be no delay between various steps. Peaches, pears and apples require an extra dip in a solution of ascorbic acid to prevent discolouration. This also adds Vitamin C to these fruits.

3. Sugar or sugar-syrup is added for two reasons: The coating of syrup protects fruit exposed to air and checks enzyme action. Dry sugar is added to those fruits which form juice and syrup is added to the less juicy ones.

Hot water may be used to dissolve sugar but syrup should be cool, preferably chilled, before it is used. Two quarts of syrup is sufficient for 20 one-pound packages.

4. An interlining bag is also used for fruits packaged in cartons. If glass jars are used you may wax paper at top to hold fruit under syrup. Cover, label, freeze.

## GOODWOOD

(June 12, 1947)

The Goodwood Ladies' Orange Benevolent Association held their most recent meeting in the township hall. Conducted by Sister Baston, the Worthy Mistress, lodge was opened in the Orange Degree. The applications of Mrs. Ward, Uxbridge and Miss Marjorie Elson, Claremont, were received and approved by the lodge. Sister Maude Bell received the Scarlet Degree. The lucky draw, a crocheted doily was won by the Worthy Mistress.

The Pinedale Young People will be invited to give their play "Improper Henry Propper," at the hall on June 20 th, under L.O.B.A. auspices.

bic acid to prevent discolouration. This also adds Vitamin C to these fruits.

3. Sugar or sugar-syrup is added for two reasons: The coating of syrup protects fruit exposed to air and checks enzyme action. Dry sugar is added to those fruits which form juice and syrup is added to the less juicy ones.

Hot water may be used to dissolve sugar but syrup should be cool, preferably chilled, before it is used. Two quarts of syrup is sufficient for 20 one-pound packages.

4. An interlining bag is also used for fruits packaged in cartons. If glass jars are used you may wax paper at top to hold fruit under syrup. Cover, label, freeze.

### Take a Tip

1. Purchase or make a box filler to use in packaging. A tin can with the ends cut out smoothly will do the job.

2. Find a wooden block about six inches high to press the interlinings on as you seal with an iron.

3. A small flour scoop is the handiest gadget to fill cartons with peas, corn, beans or berries.

4. It is not advisable to freeze tomatoes, potatoes and cauliflower. These are the few vegetables which do not retain colour and flavour.

### The Question Box

Mrs. M. S. asks: What happens when string beans split open in freezing method?

Answer: These beans may have been over-ripe or packed in too strong a brine.

Mrs. C. R. asks: Can you pack vegetables in glass jars and store them in the freezing locker?

Answer: It is not advisable since you would have to thaw them before cooking. Some people use glass sealers for fruits and fruit juices in the freezer.

Mrs. M. G. asks: What happens if the freezing machinery is out of operation for two days?

Answer: This rarely occurs but a large amount of frozen produce may not thaw within 12 to 20 hours: Fifty pounds of dry ice will prevent thawing for a day or two.

Mrs. G. H. says: Sliced or crushed fruit sprinkled with sugar keeps flavour and colour of frozen berries.

## WHITEVALE

(June 12, 1947)

A successful meeting of the Baptist Women's Mission Circle was held recently at the home of Mrs. J. Michell. Guests were present from Toronto, Markham, Cannington and Green River. The pastor's wife, Mrs. H. B. Hardy, delivered an inspiring address on "Home Missions."

## VANDORF

(June 12, 1947)

Pine Orchard Juniors played ball with Wesley Y.P.U. at Vandorf on Friday night. The score was 20-19 in favour of Wesley.

Mrs. Irwin and children attended her brother's wedding at Stouffville on Saturday. Howard Thaxter, son

of Mr. Albert Thaxter of Uxbridge was married to Miss Bernice Thompson, daughter of Mr. and Mrs. Finlay-Thompson of Goodwood.

Miss Doris Oakley of Toronto accompanied Miss Audrey Switzer home for the holiday weekend.

Mr. and Mrs. Chester Graham and family visited Mr. Roland Scott on Sunday.

The Jupp Construction Company are preparing to pave the 4th concession from Wesley Church north to meet the Newmarket pavement. The road to the station has been repaired to haul stone from the train.

Dr. G. and Mrs. Covey of Toronto and their son Dr. Covey and Mrs. Covey were Sunday guests with Mr. and Mrs. Roy Morley.

# Auction Sale!

—OF—

## HOUSEHOLD FURNITURE

AND REAL ESTATE

to be sold by public auction at the residence of

### MRS. WILLIS MONKHOUSE

South Street, East End

## STOUFFVILLE

—ON—

# Saturday, June 21

- |                                     |                                      |
|-------------------------------------|--------------------------------------|
| Piano & Stool, Sherlock & Manning   | Dustless Ash Sifter                  |
| Solid Oak Sideboard                 | 3 Screw Jacks                        |
| Round Extension Table               | 2 Mandrels                           |
| 6 Leather Bottom Chairs             | Set of Stocks                        |
| Kitchen Sideboard                   | Socket Wrench Set                    |
| Solid Walnut Bedroom Suite          | Set Cement Finishing Tools, complete |
| Light Oak Bedroom Suite             | Three-Way Brace                      |
| Chest of Drawers                    | 2 Lawn Mowers                        |
| Walnut Settee                       | 4 Circular Saws                      |
| Reclining Chair                     | 2 Lawn Mowers                        |
| Wicker Arm Chair                    | Set of Glassware                     |
| Iron Bed and Springs                | Numerous Other Articles              |
| Box Bed Springs                     |                                      |
| Solid Walnut Bedstead               |                                      |
| Wooden Bedstead                     |                                      |
| 3 Wooden Bedstead and Springs       |                                      |
| 2 Closed Washstands                 |                                      |
| 4 Kitchen Chairs                    |                                      |
| 3 Fall Leaf Tables                  |                                      |
| Findlay Cook Stove, large size      |                                      |
| Findlay Cook Stove, smaller size    |                                      |
| Sheet Iron Box Stove                |                                      |
| Storm Window                        |                                      |
| Child's Cradle                      |                                      |
| Child's Table and 2 Chairs to match |                                      |
| Child's Commode Chair               |                                      |
| Large Feed Box                      |                                      |

### REAL ESTATE

At the same time and place a frame dwelling house located on the 3rd concession of Uxbridge, south of Goodwood, will be offered, subject to reserve bid. The house is on the new golf course, and is fit to move away to another site. Terms announced at the sale.

Also three building lots in east end, Stouffville, will be offered subject to a reserve bid. Terms arranged.

Terms, Cash

Sale at one o'clock

A. S. FARMER, Auctioneer



## You Will FIND OUR BANK IN THIS FARM PICTURE

THE addition to this barn has been made possible through the banking services and helpful financing of The Canadian Bank of Commerce. You, too, may need to repair, alter or construct new buildings on your farm.

### Other Farm Improvement Loans For:—

- Purchasing Farm Machinery and Equipment
- Purchasing Livestock
- Modernizing Farm Homes
- Improving Fencing and Drainage
- Installing Electric Power
- Clearing and Breaking Land for Farming

Investigate the many advantages you have under the Farm Improvement Loan plan. Come in and discuss your financial needs with our local Manager.

## THE CANADIAN BANK OF COMMERCE

STOUFFVILLE BRANCH—A.G. Thompson, M  
CLAREMONT BRANCH—W.L. Irwin, Manager

112-47



## IN CONSEQUENCE of a Duel

EARLY POLICIES of the Canada Life a hundred years ago contained clauses such as this: "The Policy will become void... if the Person having assured his or her Life, shall die... in consequence of a duel."

During the past century, Canada Life policies have been progressively improved to anticipate the changing needs of Canadians.

From the Founders onward the chief purpose of the Company has been—to extend to our fellow-citizens the comforting protection of life insurance. Reaffirming this principle at the 100th Annual Meeting the president added... "All our assets are but the savings of the people, left with us for a while, to be repaid later on at a time when they will be needed more."



## THE CANADA LIFE ASSURANCE COMPANY

P. H. MONAHAN, C.L.U., MANAGER  
GORDON BROWN