



Hello Homemakers. No matter how willing you are to share a nice roast chicken with a hungry family in Europe, you are not able to do so. The family is too far away and the baked fowl too difficult to ship. But you can save food for unfortun-

nate children in another way. For instance, if you raise chickens, you should cull them about this time of year. The poultry specialist, who knows the lazy hens, will sort them out of the flock and thus save the grain it takes to feed these non-producing fowl. Fifteen pounds of grain so saved will provide sufficient cereals and bread for a starving person to live a month.

## AUCTION SALE

**HOUSEHOLD FURNITURE**  
The undersigned has received instructions to sell by public auction at

**GORMLEY**  
**Fri., April 23**  
the following property belonging to

**Sarah Steckley**  
Widow of the Late Peter Steckley  
Combination Bookcase and Writing Desk; Bedroom Suite, Springs & Mattress; Walnut Bureau; 2 Bed Steads & Springs; ¾ Width Bed; Findlay Cook Stove; Single Bed & Springs & Mattress; Oak Buffet; Couch; Dining Room Table; Rope Bedstead; Buffalo Robe; Kitchen Cupboard; 64-piece Set Dishes; Rug, 8½ x 10 Linoleum; Coal Oil Stove; Rug, 7½ x 10½ Linoleum; Rug, 6½ x 8 Linoleum; Coal Oil Heater; Sausage Grinder; Power Sausage Grinder; Cot; Electric Motor, ¼ h.p.; and Coal Blower; Bake Tray; Plant Stand; Cellar Table; Washstand; Odd Dishes; Cooking Utensils; Flour Barrel; Chest; Fruit Jars; Pictures; Lawn Mower; About 12 Single Cord Dry Hardwood; Quantity Tools and numerous other articles.

Sale at 1.30 Terms, Cash  
Lloyd Turner, Clerk  
A. S. Farmer, Auctioneer

### COW MOOSE TAKEN FROM SCUGOG RIVER

Lindsay's drinking water is going to lose that "moosey" flavor this week. A large cow moose was fished from the waters of the Scugog River south of the town Wednesday. It is reported to have drowned in the river in February when it was chased there by dogs.

A witness to the removal says it was a good sized moose and remarked that Lindsayites had been really getting their money's worth in drinking water lately—no extra charge was made for the moose soup.

cooked and canned separately. Use the livers fresh for the day's meat dish.

3. Trim off some of the fat since too much makes the chicken difficult to process.

4. Cover with lightly salted warm water, simmer until tender. Allow about 25 minutes to each pound of chicken. Or cook in pressure saucepan about 15 min. per pound.

5. Do not add pepper or spices if you intend to store in freezer.

6. Remove skin, if desired, although it is not necessary.

7. Canned chicken with bones has better flavour although the product requires more jars.

8. The juice does not necessarily have to fill the jar for good keeping. If you have extra stock you may fill jars to overflowing and process in pressure saucepan for 20 mins. to use as soup stock.

9. Canned chicken may be served as cold chicken, chicken salad, chicken pie, chicken à la king or chicken with dumplings.

**The Question Box**  
Mrs. H. H. asks: To what does f.g refer in your recipes?

Answer: We should say a few grains, or a pinch of spice.

Miss M.D. recommends Chicken Livers with Mushrooms.

The recipe: 6 chicken livers, 1 slice bacon (in pieces), ¼ cup sliced mushrooms, 1 green onion (chopped), 2 tbsps. flour, 1 cup chicken stock, 1 tsp. lemon juice, 1½ cups egg noodles.

Cook bacon 5 mins. Remove bacon, add onion and livers for 2 mins. Add flour, stock, lemon juice and mushrooms. Cook 2 mins. Meanwhile boil egg noodles 10 mins. Serve liver mixture on noodles and garnish with chopped cress. Serves 4 or 5.

Note: You may add ¼ tsp. curry powder to livers while cooking for special treat.

Mrs. J. T. asks: How to cook Chicken Giblets so they will be tender?

Answer: Cook cleaned giblets and heart of chicken in a quart of water slowly about 40 minutes. Take out of liquid, chop and put in casserole. Add 4 cups mixed diced carrots and potatoes, season with salt, pepper and sage. Add 1 cup liquid. Top with pie crust. Bake in hot electric oven, 30 mins.

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.

## AUCTION SALE

**HOUSEHOLD FURNITURE**  
Dishes, Cooking Utensils, Dining Room Suite & Chesterfield complete

The undersigned has received instructions to sell by public auction at

**NEW GORMLEY**  
**SATURDAY, APRIL 24**  
the following property belonging to

**FRANK HARVEY**  
Chesterfield Suite, good  
Dining Room Suite, Buffet, China Cabinet, Extension Table, six Chairs, good  
3 Single Beds  
Spring Filled Mattress  
Double Bed, Springs & Mattress  
Iron Bed, Springs & Mattress  
Feather Tick  
2 Hall Racks with mirror  
Combination Secretary & Bookcase  
Several Yards Inlaid Linoleum  
Tapestry Rug, 9x12  
Oil Cloth Rug, 3 x 3  
8 Yds Hall Oil Cloth  
Congoleum Runner  
Extension Table  
Number Kitchen Chairs  
4 Rocking Chairs  
Screened Cupboard  
Chest Drawers  
Settee and 2 Chairs to match  
Antique Parlour Table  
Curtain Stretchers  
Coleman Heater  
Several Small Tables  
3 Veranda Rugs  
Quantity Antique Dishes  
Copper Stove Reservoir  
Set Fat Irons  
Nickle Tea Kettle, large  
Rocking Chairs  
Blankets  
Barn 30x22 L shaped with hen house lean-to in good repair. Matched Lumber and 15 windows. Subject to reserve bid.

Sale at One p.m. Terms, Cash  
Lloyd Turner, Clerk

A. S. Farmer, Auctioneer

## Early Historical Sketch of Stouffville

(From Tribune Files of 1895)

Away back when the century was only four years old Abram Stouffer made the toilsome journey from Pennsylvania to this part of Upper Canada. He took lawful possession of six hundred acres of land. It lay between the ninth and tenth concessions, four hundred north of what is now Main Street and two hundred south. Mr. Stouffer was the progenitor of the somewhat numerous family that now bears the day. Abram, Samuel, Christian, David and Simeon, well known and respected, are his grandsons. The history of the village very naturally falls into three periods. The first marks the beginning and considerable development of village life. I venture to call this the Stouffer period. Not long after settling here Mr. Stouffer erected, where Daley's Hall stands, the first grist-mill in this part of the country. The hardy settlers who made the clearings in the forest were not unnecessarily fastidious, for they were accustomed to have their wheat, rye, corn, buckwheat and peas all ground on the same run of stones. Before there were any roads on which to drive them, the carrying was done by ox-boat or on horse-back. The boy astride a horse with a sack of corn or wheat in front of him, bringing grist to mill, soon became a familiar

sight to the few residents of Stouffville. After two mills were burned on the south side of the street Mr. Stouffer erected a third on the north side east of the creek. The family home, like King David's house built of cedar, stood on the site now occupied by Dr. Freely's beautiful residence. The milling and other property came into the hands of Mr. Stouffer's son, Christian, who continued in business here until the advent of M. E. Wheeler in 1847.

With the mill, came the store, the blacksmith shop and the tavern. The first store was kept by Charles

Sheldon in one corner of Mr. Stouffer's mill. He afterwards built his residence on the site of Mr. J. Urquhart's block and his store farther west on the same side.

Dr. Lloyd afterwards occupied the house, and it ultimately became Sangster's hotel. Mr. Cheney, who for a time was in partnership with Mr. Sheldon, kept a general store on the south side of the street nearly opposite Mr. Sheldon's. He did quite an extensive business as dealer in grain and potash. Next came Mr. John Boyer, whose father, Benjamin Boyer, came from Pennsylvania about the same time

(Continued on page 10)

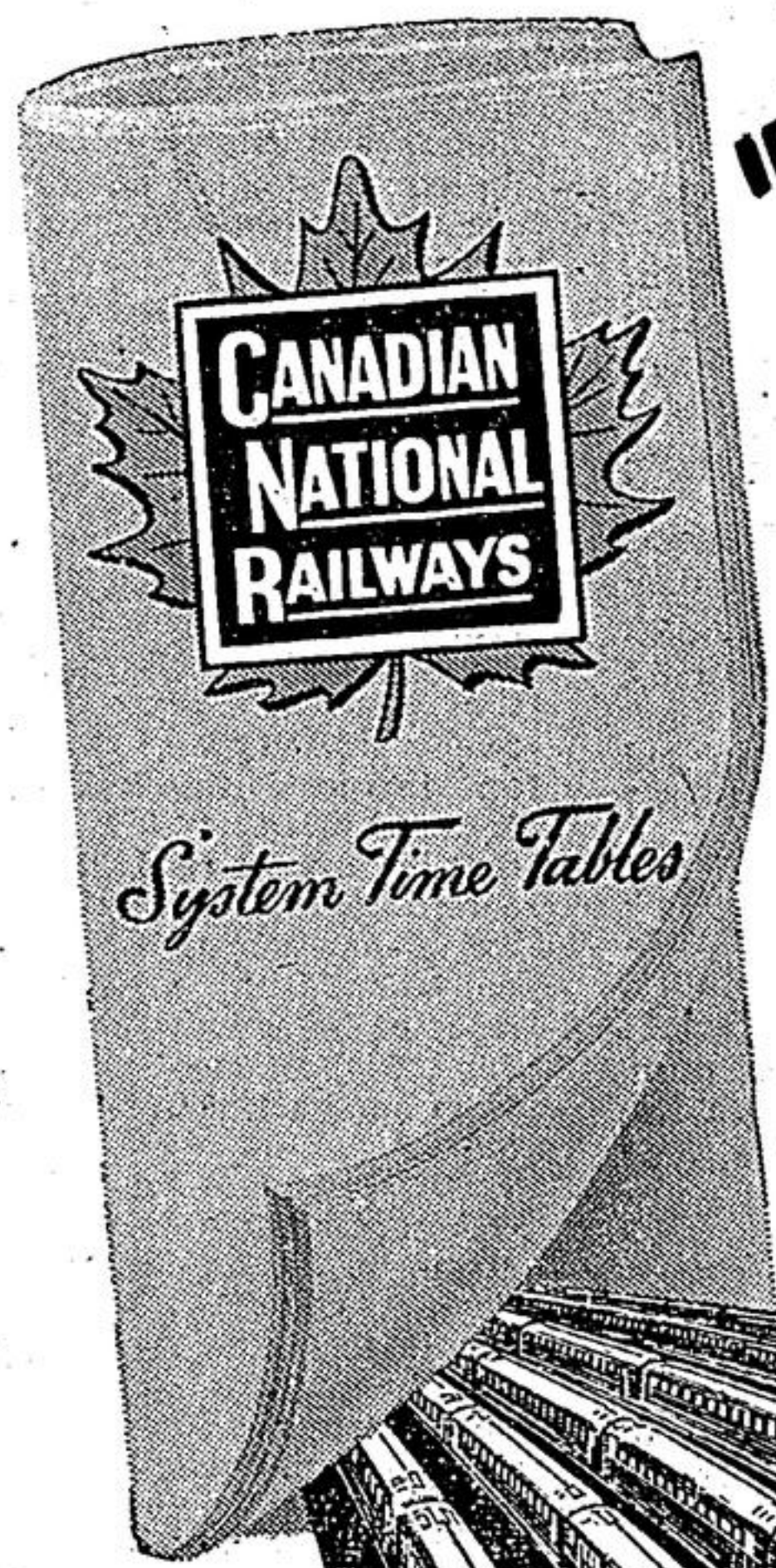
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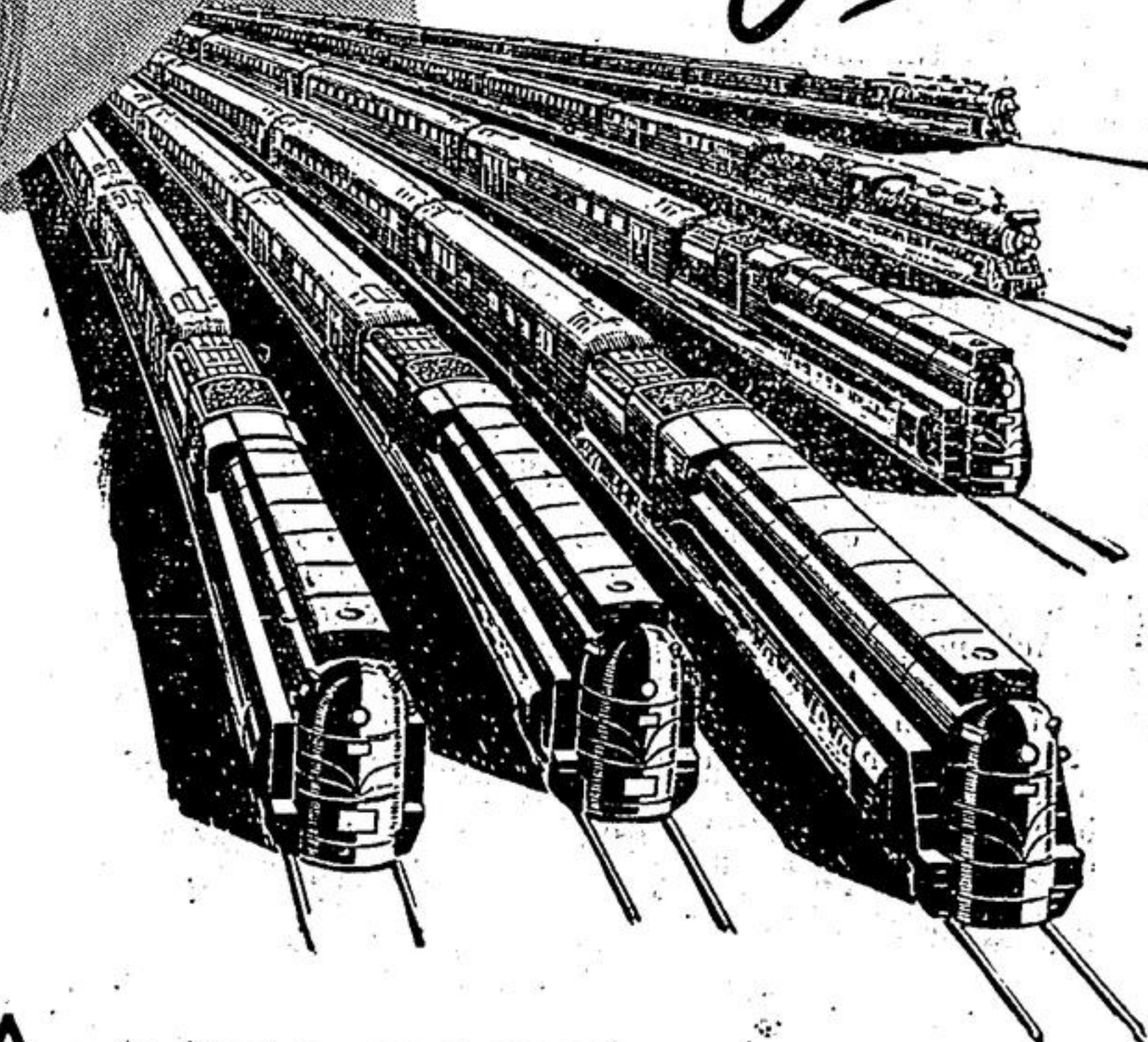
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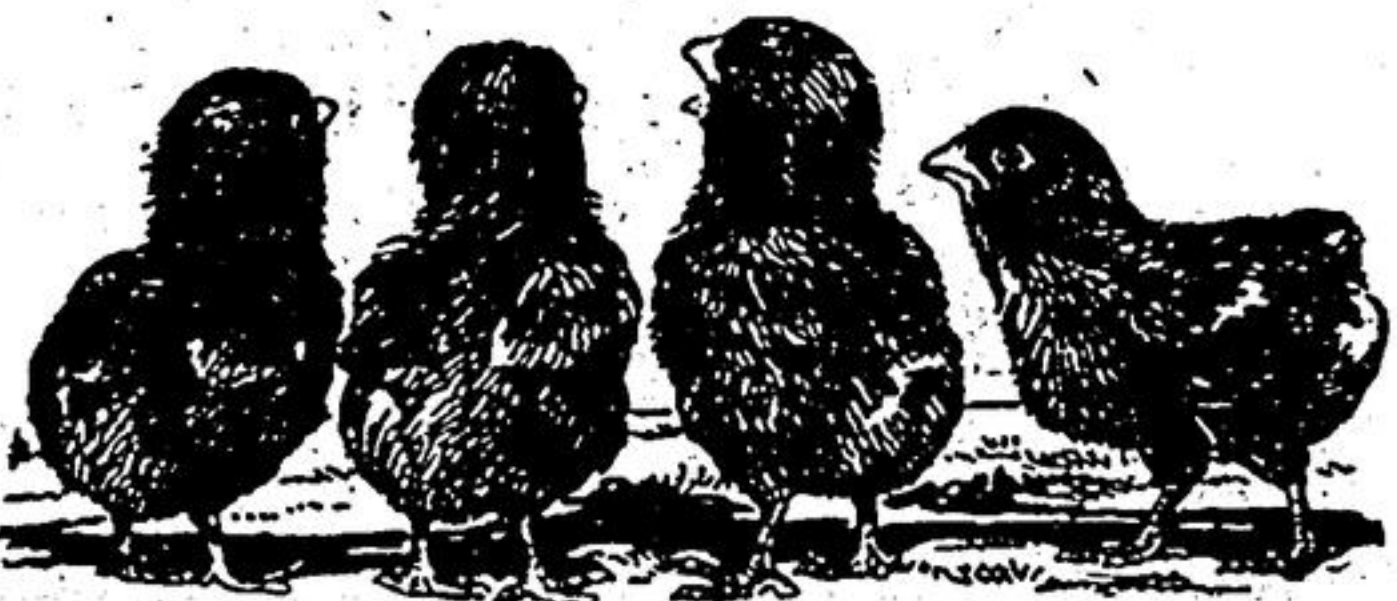


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