

# SPORTS

NEWS  
and  
VIEWS

Attendance at the Markham-Stouffville game Tuesday night was 1600 and on Saturday night 2600.

Uxbridge won their first home game in the Juvenile 'C' playoffs against Stirling 3-1, after disposing of Lakefield.

Pinkney Lewis, coach of Hamilton Aerovox whose Junior team was recently eliminated in the Junior 'B' playoffs was an interested spectator at the Stouffville-Markham game Saturday night

Doug Ross, ex-Stouffville Junior, this year with Aurora was out of the playoffs with a leg injury last week. Ross has been a good performer for Aurora this season.

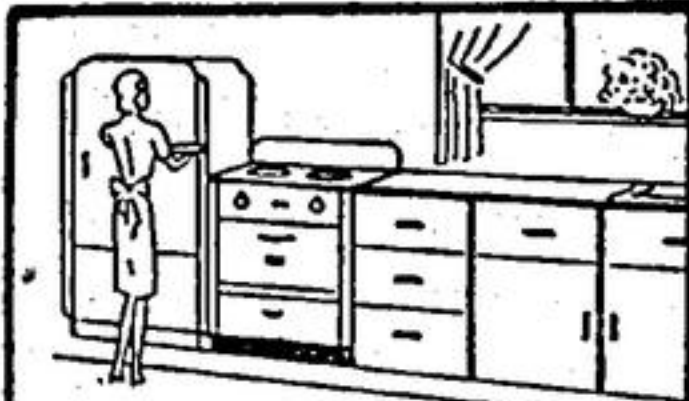
Word from Lucknow tells us that Charlie Webster, former Stouffville dairyman, has been having a busy season up in western Ontario refereeing Intermediate 'B' and 'A' hockey games.

A group of interested young men and women are organizing a badminton club in Stouffville. They will mark out courts this week at the Legion Hall, and shortly call a meeting for the purpose of electing an executive.

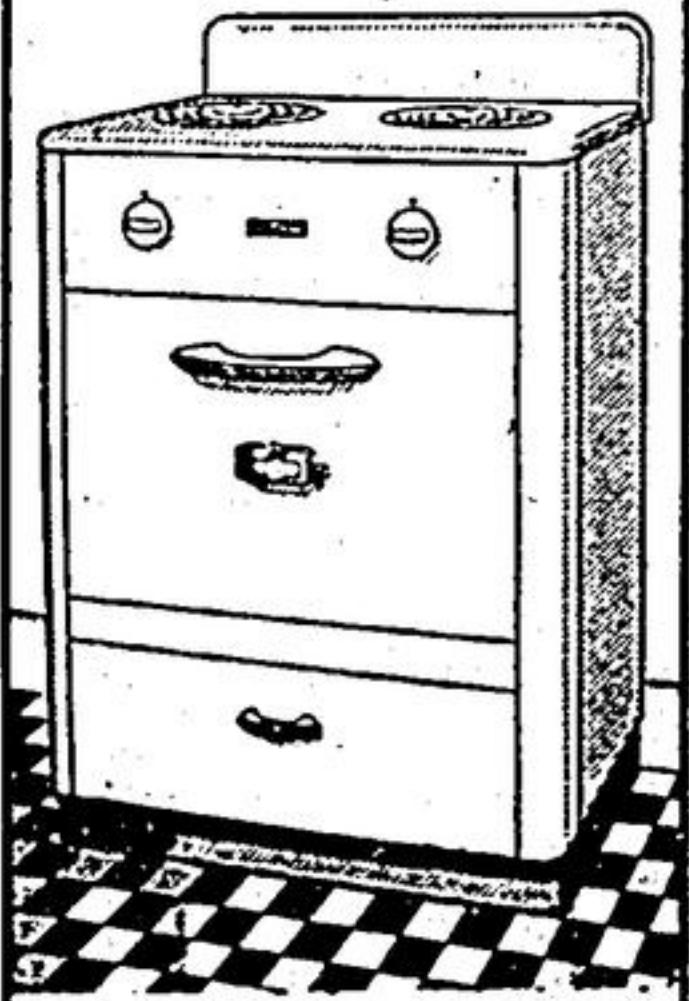
Bob Bangay, ex-Markham Millionaire, who has been playing Senior hockey this season for North Sydney, ran into some bad luck while returning home, we are told. Bob travelling in his new Ford car was in collision with a large transport. Although it is not believed he sustained any serious injury, his car is said to have been badly smashed.

Skip Taylor, former local Junior, with Sutton Intermediates finished 10th in the league scoring race. He had 14 points. Bill Mabbett and Bruce MacMillan, also Stouffville Juniors, each finished with 13 points. Bruce MacMillan was 4th in the penalty parade, serving 26 minutes during the schedule.

Fred Thompson has been elected to head the committee in charge of promoting the scheme for artificial ice in Newmarket. Fred is well known in Stouffville. It would look as if the first move for the Stouffville Athletic Club if they are interested in promoting a community-owned arena here, would be to call a public meeting and name a committee to approach council. The purchase and enlarging of the present arena would be the first step in ultimately putting on a campaign for artificial ice here.



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Toronto Bells have folded for the season, so that semi-final hockey series between this Toronto team and Peterborough Legion has had to be called off. The Legion is standing by awaiting the outcome of the Petes playoff battle with Toronto Meteors. Toronto Bells drew little or no crowds at all for their home games in Richmond Hill, and are said to have finished up quite a few hundred in the red.

## Unionville to Open Junior Finals On Thursday Night

A delay has been caused in the opening of the local Junior 'C' hockey group finals by the close semi-final struggle between Aurora and Weston.

These two teams got into their fourth and deciding game at Barrie Tuesday night. Aurora took the first of the best-of-three series 4-3. Weston reversed this score in the second game, and the two teams deadlocked 3-3 at Aurora in the third game Thursday night.

Unionville is now slated to meet the winner at home this Thursday night. If ice is not available, the final two-out-of-three series will go to Oshawa, and new dates would have to be set.

No overtime was played in the tie game at Aurora Thursday night.

Unionville are slight favourites for the finals. Their line-up is at full strength, and was further bolstered last month by two new players, Rimmer and Moon. These two lads had been playing in the Big Six Junior league operating out of Highland Creek.

## Toronto Meteors Whip Petes, 5-1

Toronto Meteors went one up in their best-of-three OHA senior B group semi-finals by whipping Peterborough Petes, 5-1, in a bruising contest Saturday night in Lindsay.

Tied one-all most of the way, Meteors banged in four goals in the last 30 minutes. Basil Bell led the winners with two goals and two assists, while Geo. Vallerie notched a pair and Greg Carter scored once. Quigley was the Peterborough marksman.

Two of the losers, Honey Tompkins and Buck Legrow, were sidelined by bodychecked by ex-pro Rhy's Thompson. Coach Red Creighton of the Petes was escorted from the rink by local police when he roughed the referee in the rough third period.

## Sutton Registers Over Newmarket As Finals Start

Sutton defeated Newmarket, 7-3 in Sutton before 1,300 spectators to win the first game of the North York Metropolitan Hockey League finals. The series a best two-out-of-three set, will be resumed at Newmarket on Thursday night.

Sutton outscored Newmarket, 2 to 1 in the first period and jumped into a 5 to 2 lead in the second session to take the big stride that meant victory.

Ken Davie, Cros Brady and George Holborn were outstanding in the Sutton triumph while McInnis with a pair of unassisted goals was the best player Newmarket showed.

These playoffs are for the group championships only, since Newmarket is an 'A' team and Sutton 'B'. Newmarket will get a bye into the Ontario 'A' playdowns regardless of the outcome of the present series.

## 89th Warden of York County Honoured at Presentation

Reeve Lorne B. Goodfellow, 89th Warden of York County now in his 100th year was honoured by King Township Council and officials with a banquet and presentation in the Community Hall, at the Warden's home town, Nobleton, Wednesday, Feb. 16th. Deputy-

## Millionaires Win Playoff Opener 4-0

Markham Millionaires defeated Stouffville Clippers 4-0 on Saturday night to go one game up in their best-of-five final playoff series for the group championship. Markham were full value for their win, though Stouffville missed numerous great scoring chances through erratic shooting and failure to capitalize on loose breaks around the Millionaire net.

Jack Watson opened the scoring at 18:24 of the first period with Smith of Stouffville serving a penalty. Routcliffe and Brennan made it 3-0 in less than a minute's time midway through the second frame.

Markham started a parade to the penalty box at this point, Fred Scott, and Perry going off three times. Perry's second penalty came from dumping Sluce just as this Clipper forward broke through in front of the Markham net, on a real scoring setup.

Routcliffe ended the scoring at 7:05 of the last period, slapping in a rebound from right in front of the net.

Stouffville bottled the Millionaires up in the dying moments of the game, and had their supporters wild with excitement as they bounced the rubber all around Carr in the Markham net, but just couldn't find the range.

## Toronto Maple Leaf Baseball Club Diamond Jubilee

The Diamond Jubilee edition of the Toronto Maple Leaf Baseball Club, of the International League, will present a "new look" to the fans of Ontario in personnel and appearance. Not only will there be many new faces on the playing field, but also throughout the entire park and in the front office. The Leafs are sporting a new Field Manager, Del Bissonette, and a new General Manager, Jos. Ziegler, as well as many new players.

Bissonette promises to supply the conscientious player teaching and interest of Eddie Sawyer, which meant so much in the upsurge of the young Leafs last year. Ziegler is expected to furnish the property improvements and fan service so necessary to accomplish the fan comfort during the season, in addition to developing a winning club.

General Manager Joe Ziegler is the type of fellow you meet twice and know that you were right the first time. He is a streamliner and a perfectionist.

The Diamond Jubilee celebration will be developed to a fine pitch commemorating Toronto's Sixtieth Year of operation in organized baseball. Toronto first entered professional baseball in the year 1886, and continued until 1889. The next four years, the Toronto franchise was void, but in 1895, Toronto came back to the diamond scene and has been active ever since, the longest consecutive reign of any club in the League. Sixty years is a long time for a baseball club, and the sixtieth year, 1949, should prove to be the greatest one yet.

Reeve Norman D. MacMurchy acted as toastmaster. Among the 150 present were Major A. A. MacKenzie, M.P.P., N. York, and county officials, Miss Hilda Merrick, clerk, W. W. Guardhouse, treasurer, D. G. Lucas, County and King Township solicitor, Reeve A. Cooke, Aurora, and N. A. Boylen, Deputy-Reeve, North York, both County Commissioners.

The last similar affair was held at Schomberg in 1932 when the late Alexander MacMurchy, father of the Deputy-Reeve, who was Warden in 1913 and E. M. Legge, Warden for 1932, were given a presentation.

Mr. L. B. Goodfellow, now serving his 15th year on the King Township Council—the last four as reeve, is the 7th reeve in King Township chosen as County Warden since 1880.

Councillor T. A. McCutcheon presented the Warden with a club bag on behalf of the King Township Council officials and employees, and Mrs. Goodfellow was presented with a basket of flowers by Chalmers Black, Road Superintendent.

A Michigan man slept 36 hours in the same position. Did an usher then wake him up and tell him the show was over?

The return of the hobble skirt, decried by Dame Fashion, would prove a boon to men who ride in public conveyances, as it is too tight to sit down in.

**MAYFAIR**  
Restaurant

MONDAY THRU FRIDAY  
8 a.m. — 11 p.m.  
SATURDAY  
8 a.m. — 12 p.m.



Stouffville Floral

— ROSES —

Wedding Bouquets  
Funeral Designs  
Cut Flowers  
Milt. Smith Prop.



## THE MIXING BOWL

By ANNE ALLAN  
Hydro Home Economist

Hello Homemakers! To be able at a moment's notice to produce a delicious batch of light pancakes is no mean accomplishment. Waffle batters and griddle cake mixtures are thin and as a result are often difficult to make smooth. If you have any trouble use a Dover beater to clear the lumps. To get a crisp waffle be sure to bake it until there is no semblance of steam escaping.

Come next Tuesday the folks at your house will look for pancakes or waffles, so select one of these tried and proven recipes.

### Spice Pancakes

- 2 cups flour
- 2 tps. sugar
- 2 tps. baking powder
- ½ tsp. nutmeg
- ½ tsp. salt
- 1 to 1½ cups milk
- 2 eggs, well beaten
- 1 tps. melted butter

Mix and sift dry ingredients. Beat eggs well, add milk and stir quickly into dry ingredients. Mix until smooth. Add cooled, melted butter. Pour from pitcher on to a hot griddle—or if frying pan is used, grease it lightly. Cook on one side until bubbles form on top and edges are cooked. Turn and cook on other side. Serve at once with butter and cherry sauce. Note: The quantity of milk in this recipe varies according to whether you desire a thick or thin pancake.

### Corn Pancakes

- 1 cup cream-style corn
- 2 eggs, well-beaten
- 1½ cups milk
- 2 cups flour
- 2½ tps. baking powder
- ½ tsp. sugar
- 1½ tps. melted margarine

To the corn add the well-beaten eggs and milk. Mix and sift the dry ingredients. Add liquid ingredients slowly and beat until smooth. Add cooled, melted fat. Drop by spoonfuls on hot, well-greased frying pan, or the special griddle. When bubbles form, turn and brown on other side. Serve hot with maple syrup. As a luncheon dish, serve with broiled bacon.

### Raisin Griddle Cakes

- 1 cup white flour
- 1 cup whole wheat flour
- 1 tsp. salt
- 1 tps. sugar
- 1 cup raisins
- 2 eggs, well-beaten
- 1½ cups milk
- 2 tps. melted butter
- 4 tps. baking powder

Combine dry ingredients and sift together. Add raisins and stir in the combined eggs and milk. Mix until smooth. Add the cooled melted butter. Pour on hot griddle or greased frying pan. Cook on one side until bubbles are formed on top and the cakes are cooked around the edges. Turn and cook on the other side. Serve at once with mock maple syrup.

### Crisp Waffles

- 2 cups all-purpose flour
- 1 tsp. sugar
- 3 tps. baking powder
- 1½ cups milk
- 2 beaten eggs
- 2 tps. melted butter
- ½ tsp. salt

Mix and sift dry ingredients, add milk combined with eggs. Mix only until smooth. Add melted butter. Bake about 5 minutes or to desired brownness. Serve with butter and maple syrup.

### Cherry Sauce

- 1 cup cherry juice
- ½ cup white sugar
- 2 tps. margarine
- 1 cup chopped canned cherries
- 1 tps. cornstarch

Mix sugar and cornstarch with ¼ cup of cherry juice. Meanwhile heat ¾ cup juice and then stir in the starch paste slowly. Add cherries and margarine. Cook 2 minutes. Makes 1 cups sauce.

1. We use all-purpose flour for quick bread mixtures because the result is a lighter product.
  2. We use melted fat that is partially cooled because the fat sinks to the bottom and leaves the fat for greasing the pan free from salt—thus prevents pancakes from sticking.
  3. We use a hot griddle but never smoking hot.
  4. We turn pancakes once—when bubbles form.
  5. If we have to keep them hot, we slip them on the oven shelf without any pan below them or cover over them. The oven should be warm.
  6. Serve waffles and pancakes on hot plates.
  7. Wipe off the waffle iron or pancake griddle with a clean dry cloth and store in a cool place. If there are any particles burned on the iron, brush with a stiff brush or use a bit of steel wool, then clean with a soft cloth.
- The Question Box  
Mrs. A. R. asks for:  
Chocolate Mint Sauce  
4 squares of unsweetened chocolate

## Barbara Brent's BUYS AND WHYS

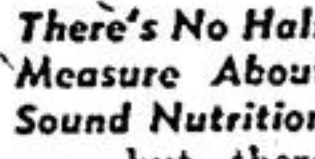
A WEEKLY INFORMATION SERVICE



MONTREAL—Birthdays... anniversaries... all red letter days are fit occasions for a little celebration. Right occasions, too, for a favorite cake, especially decorated to suit the day. But make sure it's the best cake ever, by using the finest ingredients! Ingredients such as SWANS DOWN CAKE FLOUR, the cake flour that's sifted over and over again until it's 27 times as fine as ordinary flour. Not party cakes alone—but all cakes—are better made with Swans Down.



Here's A Free Folder That Will Save You Time and Money when you're ordering chicks! Before you order your chicks this year—make a little "market survey" of your own... ask yourself whether your market prefers white eggs or brown... white skin or yellow... white feathers or barred... and is your biggest opportunity in eggs or meat? When you've thought out the answers—send for the free folder describing BRAY'S wide selection of pure breeds and crosses! Somewhere in Bray's extended list you will find the chicks that are right for your market! So write to me—Barbara Brent, 1411 Crescent St., Montreal, P.Q.—for Bray's helpful free folder... it will save you both money and time!



There's No Half Measure About Sound Nutrition... but there are short-cuts to meals that provide better nourishment. And one wonderful way, as many mothers agree, is to serve JELL-O PUDDINGS to the family. Such a grand variety of Jell-O Puddings—creamy-rich Chocolate, satiny-smooth Vanilla, buttery-mellow Butterscotch and Caramel... and those glorious new favorites, Chocolate and Vanilla Tapioca Puddings. Plenty of chance here to keep the family's meals interesting. Jell-O Puddings offer an easy way too, of getting milk into the children's diet... and how they love them!



Here's A "Beauty Treatment" For Old Clothes and faded furniture fabrics that's a wonder! TINTEX COLOR REMOVER is the "first step" to bright, new color for your home and your wardrobe! Subtract old, faded, drab color with Tintex Color Remover—then, with All-fabric Tintex Tints and Dyes, add fresh, new color! For your Spring wardrobe you'll like the fashion-right Tintex Navy Blue... and Lavender, Old Rose, Orchid or Ensign Red to complement popular Navy! Yes, All-fabric Tintex comes in fashion's favorite colors... at your drug, department or variety store. It costs only 15c and eliminates all worry and guess-work from home dyeing!

one-third cup sugar  
¾ tsp. vanilla  
¼ cup water  
½ cup margarine  
dash of salt and few drops of mint extract

Add chocolate to water and place over low heat stirring until blended. Add sugar and stir until dissolved. Mix in margarine, vanilla, peppermint and salt. Makes 1½ cups.

Mr. T. J. B. asks for:  
Mock Maple Syrup  
1 cup granulated sugar  
1 tps. butter  
2½ cups boiling water  
1 tps. cornstarch

one-third tsp. maple extract  
Barely melt the granulated sugar in a heavy saucepan. Stir in water. When dissolved add butter and cornstarch that have been creamed together. Allow mixture to boil for 3 minutes. Add maple extract and a pinch of salt. Serve hot.

If you are unable to determine what is hurting you financially, it is probably a number of invisible and allegedly painless taxes our lawmakers are so fond of imposing.

The latest footwear in London has designs on soles and heels. A new type of moving pictures.

# Quality Foods

- Chocolate Marshmallow Biscuits, lb. .35
- Stokeley's Fancy Tasty King Peas 20 oz. tins 2 for .35
- Brunswick Sardines, 3 tins .25
- White Beans Bulk 2 lb. .25
- Rice bulk 1 lb. .17
- Raisins bulk 2 lb. .29
- Clark's Fancy Tomato Juice 20 oz. tins 3 for .25
- Clark's Fancy Tomato Juice, 48 oz. tin .19
- Prunes bulk 2 lb. .39
- Dates bulk 2 lb. .37
- Quaker Muffets, 2 pkgs. .23
- Betty's Orange Marmalade, 24 oz. jar .25
- Grape Jam, 24 oz. jar .31
- Del Maize Niblets Corn, 14 oz. tin 2 for .35
- Clark's Pork and Beans, 20 oz. tins 2 for .25
- Florida Grapefruit, 96's 6 for .29
- Bee Hive Syrup 10 lb. pl. 1.15
- Bee Hive Syrup 5 lb. pl. .59
- California Choice Navel Oranges Size 392's 2 doz. for .35
- Washed Parsnips, 2 lbs. .15
- Washed Carrots, 3 lbs. .10
- No. 1 Ontario Cooking Onions, 3 lbs. .10
- Waxed Turnips, 3 lbs. .10

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