



Stouffville Floral

— ROSES —

Wedding Bouquets
Funeral Designs
Cut Flowers

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Mrs. R. Smalley Passes Away at Mount Albert

Following an illness of a year and a half, Lillie Quibell, widow of the late Ralph Smalley passed away at the home of her mother, Mrs. Frances Quibell, Mount Albert, on May 28 in her 73rd year. The funeral took place to Hartman cemetery May 30th, a family service being held at the home of her daughter Mrs. Nelson Oliver, Sandford, and a public service in Sandford United Church.

The late Lillie Quibell was born in Scott township in 1877, a daughter of Mary Smith and the late Francis Quibell and married Ralph Smalley in 1900. They farmed in Sandford district until the death of her husband in 1939 and two years later she went to Mount Albert to look after her aged mother.

Left to mourn her death are her mother, Mrs. Frances Quibell, Mt. Albert, a son, Norman of Uxbridge township and daughter, Mrs. Nelson Oliver, Sandford, also a brother Everton Quibell of Mount Albert.

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Hello Homemakers! You will agree that as the temperature rises so does the waste of perishable food unless it can be refrigerated. It is also true that only with the aid of the refrigerator can shopping be done thriftily. Moreover, the refrigerator enables us to work more efficiently because new and left-over foods are kept in top condition when temperature is maintained at 40 degrees, while ice cream and other frozen dishes can be homemade by dialing to the coldest point. Quite literally, your refrigerator adds greatly to the deliciousness of the food you serve from the soup course to the sweet.

TAKE A TIP

- 1 Set a tin of consommé, or a jar of strained chicken stock near the freezing unit of your refrigerator. To serve, break with a fork and turn into soup cups. Top with cress and a slice of lemon.
- 2 Chill soup bowls for jellied consommé, plates for salad, sherbets for frozen creams, in the refrigerator about a half hour before serving time.
- 3 Use crushed ice in a soup bowl surrounding a fish or fruit cocktail. We put ice cubes in a heavy piece of cotton and pound with a potato masher to make crushed ice.
- 4 You can make the cheaper steaks more tender if you pour a marinade over the meat and store in the refrigerator for a day. The marinade is a mixture of ¼ cup salad oil, 1-3 cup vinegar, salt, pepper, paprika, ½ tsp. of Worcestershire sauce and 1 tsp. of onion juice. This solution is poured off the meat before it is broiled and can be kept in refrigerator for similar use again. Prepare a simple dessert with left-over cake or graham wafers with a filling of soft custard, a little jam or crushed fruit, then mask the top and sides with whipped cream sweetened with honey or maple sugar. If such a glamorous dessert is kept in the refrigerator for a few hours or all day the flavours will blend delectably — and the cream remains firm.
- 5 Chill pastry dough and cookie mixtures to improve the texture and to merge the fat and flour. Do not let them freeze, but cover and store in the middle of the cabinet for a half hour at least before rolling on a lightly floured board — or slicing a cookie roll. Of course any flour mixture for tea biscuits, rolls, pastries or cookies can be kept in a covered bowl directly below the freezing unit for a couple of weeks without deteriorating in flavour.
- 7 Fresh fruits should be as dry as possible to keep for any length of time in a refrigerator. Therefore, never wash berries, cherries or melons to be stored for four or five days, but spread them on a platter and place on the middle shelf of the refrigerator.

CHEESE CAKE

2½ lbs. cottage cheese
¼ teaspoon vanilla
½ cans condensed milk
Juice of 3 lemons
Grated rind of 1 lemon
3 tablespoons plain gelatin
2 cups whipping cream.
Soak gelatin in lemon juice. Heat milk well, add grated rind and cheese and mix well. (Cheese should first be run through a sieve). Add lemon juice and gelatin and fold in cream which has been beaten. Make a graham cracker crust and arrange in ring mould, reserving a few crumbs to sprinkle over top. Pour cheese mixture over crust, sprinkle with remaining crumbs and store in freezing tray for about three hours before serving. Serves 12.

FRUIT SHERBET

1 orange
1 banana
1½ lemons
2 eggs
1 cup sugar
1 cup water
10 green or red cherries
Green or red coloring.

Crush banana through potato ricer. Add fruit juices, cut cherries, a little vegetable coloring and all but one tablespoon sugar. Beat egg yolks and stir all mixtures together. Place in freezing tray and freeze to mush. Remove to chilled bowl and beat. Add egg whites, beaten with the tablespoon of sugar, fold into mixture. Pour back into freezing tray and finish freezing. Makes one and a half quarts.

REFRIGERATOR PIE

2 egg whites
½ cup sugar
4 tbsps. powdered sugar
1 quart strawberries
1 cup whipping cream
Beat egg whites until almost dry, add sugar gradually and continue beating until consistency of meringue. Spread in crushed graham wafer pie shell. Cut berries in half, reserving enough to decorate top of pie. Press berries into meringue mixture. Whip cream, add powdered sugar and spread over berries. Decorate with the whole berries.

Note: This pie can be made with many kinds of fresh berries.

THE QUESTION BOX

Mrs. A. B. asks: How often should the refrigerator be defrosted?
Answer: When the ice is as thick as a lead pencil, defrost your refrigerator.

Mrs. S. A. asks: Can I use frozen spinach and berries which had frozen by accident when I left the unit turned to freezing point for 2 days.
Answer: If the spinach had been washed before freezing it can be cooked just the same as a packaged frozen vegetable. That is, have an inch of boiling water in a saucepan then drop frozen spinach in it and cook for 10 minutes after water begins to boil again. If the berries were clean they can be left at room temperature until thawed out, then use crushed and sweetened on shortcake or biscuits, with whipped cream or thin sweetened cream.

Mr. B. F. asks: Can chipped enamel on a damaged refrigerator be covered?
Answer: Ask your electrical dealer about enamel paint for this repair job.

Woods Says CCF Only Logical Party

The York North CCF Riding Association opens its election campaign in this issue of The Tribune with an advertisement calling for immediate action on the vital issues confronting the Canadian people. Particular emphasis is placed on health, housing, and security for all.

Since political parties when elected are to a great extent responsible to those who have paid their campaign funds, the advertisement points out that only the CCF can do this job, because the CCF gets its financial support in form of small donations from farmers, wage earners, and small businessmen, and does not accept money from big business and monopolies.

The CCF Candidate, Arch Woods, has been a member of the CCF ever since it was founded and has held many important offices in the movement. He served in the two world wars, returning with the rank of major. He is now on the staff of a Toronto business school.

Arch Woods lives in Newmarket with his wife and two children, Evelyn and Donald. The CCF Riding Association respectfully recommends Arch Woods to the voters of York North as a conscientious fighter, pledged to the CCF policy of putting People's interest first at Ottawa.

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Born in Whitchurch Miss V. Richardson Dies

In ill health for the past six years Miss Victoria Richardson passed away May 24th at her residence in Aurora. Born on the 4th of Whitchurch she was the daughter of the late Levi and Ann Richardson. She had resided in Aurora over forty years. A member of the Aurora United Church she had been an active worker in the W.A. and had also taken an active part in Red Cross work during both world wars. Prior to coming to Aurora she had been an active member of the Wesley Church, Vandorf, and had sung in the choir there for several years. Surviving her are two brothers, David of Toronto and Arthur of London. A sister, Mrs. Henrietta Smith Lepard died several years ago. Rev. H. Howey assisted by Rev. K. D. Whatmough conducted the funeral service from Thompson's Funeral Home on Thursday, May 26. Interment was in Aurora

WHITBY HOME FOR AGED IS APPROVED

Ontario County Council has given tentative approval to a plan for a new home for the aged to be built at Whitby, based on an agreement between Hastings County and Belleville. Oshawa has already approved the plan, which calls for construction of a 200-bed building. Oshawa patients would be allotted beds. Estimated cost is \$600,000.

A Pakistan suitor asks the girl's mother for her consent to the marriage. When married, he turns over his earnings to his wife.

Several members of Stouffville Lions Club were in Toronto Thursday attending the annual District Convention being held at the Royal York Hotel. Robt. Litwell-known Richmond Hill Lion was elected District Governor.

cemetery. Pallbearers were Dale Richardson, George Richards, Clarence Smith, Edward Smith, Wray and Verne Lepard.

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Arrange in alternate layers in greased casserole, 2 c. diced cooked ham, 1 c. cream-style corn, ½ c. cooked peas or beans, 2 c. medium-thick white sauce. Melt 1 c. shredded cheese in double boiler; pour into casserole. Place in hot oven, 425°, while making biscuit topping.

BISCUIT TOPPING: Mix and sift into bowl, 1½ c. once-sifted pastry flour (or 1½ c. once-sifted hard-wheat flour), 3 tbsps. Magic Baking Powder, ½ tsp. salt. Cut in finely 2 tb. shortening. Make a well in centre, pour in ½ c. milk and mix lightly with a fork. Roll out dough to ¼" thickness; shape with floured cutter. Arrange on hot filling; Bake in hot oven, 425°, about 25 minutes. Yield—4 or 5 servings.

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VOTE for SMITH

Jack Smith has served the interests of every York North citizen. Let us send him to Ottawa again with a greater majority.

Vote SMITH - Vote LIBERAL

LIBERAL HEADQUARTERS

Newmarket Scout Hall — Phone 1145

Aurora — Phone 215w — Lorne C. Lee

Richmond Hill — Phone 9 — Jack Smith

Ward No. 2 — Phone RE 4828

Ward No. 3 — Phone OR 6147 — William Kierstead



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