

# STANLEY THEATRE

## - STOUFFVILLE -

FRIDAY - SATURDAY - JULY 1 - 2  
Here's Fun Such As The Screen Has Never Known!  
**William POWELL** in **Irene DUNNE**  
"Life with Father"  
in TECHNICOLOR

3 GREAT DAYS!  
MON. - TUES. - WED. - JULY 4 - 5 - 6

Announcing...

The Winner of  
**NINE**  
Academy Awards



Samuel Goldwyn presents

**'THE BEST YEARS OF OUR LIVES'**

starring  
Myrna Loy - Fredric March - Dana Andrews  
Teresa Wright - Virginia Mayo - Hoagy Carmichael

Directed by William Wyler - Screen Play by Robert E. Sherwood

SPECIAL POLICY  
This Engagement Only

Two Complete Shows Nightly  
at 6.30 and 9.30

Doors open at 6.00 p.m.

Papers published in the Western Zone of Berlin have been removed from newsstands, because they were described as "war-mongering and anti-Soviet". No one denied they printed the truth.

Old superstition: A ring around the moon indicates rain or snow. Ever since man ate of the Tree of Knowledge he has been out on a limb.

### TRUCK KILLS 2 COWS SMASHES FOUR POLES

Two cows were killed on No. 11 highway north of Orillia on Friday. Robert Richardson, Glencairn Ave., Toronto, was driving a heavy transport truck and trailer unit for the Nickel City Transport Co., Sudbury. He was travelling with his low beam lights when he thought he saw an oncoming vehicle. He flashed his lights into high beam and saw cattle on the road. He put on his brakes but the pavement was slippery and the truck jack-knifed.

The truck hit the cows, went into the ditch, straddled a fence and cut off four telephone poles, disrupting telephone service. Richardson was unhurt. There was \$400 damage to the truck. Police said one of the telephone poles flew in the air and passed completely over a truck coming in the opposite direction.

### JAMES WM. KNOTT

After a lengthy illness James Wm. Knott passed away on June 8, 1949, at Holt, where he served as postmaster and storekeeper. Mr. Knott was born in Kent, England, in 1868. In 1896 he married Adda Boake who predeceased him 17 years ago. He attended the Free Methodist Church and was a member of the Foresters. His chief interest was in his garden and flowers. He is survived by three daughters, Mrs. Milton Gibney (Vera), Holt, Mrs. Wm. J. Wagg (Marjorie), Uxbridge, and Miss Maude Knott, at home, two sisters, Mrs. Emily Moore and Mrs. Lillian Banbridge, Newmarket, five grandchildren and one great grandchild. Funeral service was held at Holt Free Methodist Church and was conducted by Rev. Norman Bosko and Rev. John King. Pallbearers were Harvey Gibney, R. F. Cunningham, Arthur Lepard, Ralph Cupples and George Marles. Interment was at Mount Albert cemetery.

### Deaths

HALL, Francis Henry—At the home of his nephew, 24 Hiawatha Rd., Toronto, on Monday, June 6, 1949, Francis Hall, in his 93rd year (formerly of Pickering), husband of the late Annie E. Heyward and dear father of Frank H. Hall of Pickering, and the late Alice Coghill. Interment Mount Pleasant cemetery.

KNOTT, James William—After a lengthy illness at his home, Holt, Ont., Saturday, June 18, 1949, James W. Knott, in his 81st year, beloved husband of the late Adda Boake, and dear father of Vera (Mrs. Milton Gibney, Holt), Marjorie (Mrs. William Wagg of Uxbridge), and Maude at home. Interment Mount Albert cemetery.

SEDORE, Florence Nettie—Suddenly, at Keswick, on Tuesday, June 21, 1949, Florence Nettie Morrison, widow of the late Abraham Sedore, in her 70th year, dear mother of Hazel (Mrs. Harvey King), Archie and Lloyd. Interment Queensville cemetery on June 24.

STOTS, Phyllis M.—At her home at Brown's Corners, No. 7 highway, on Wednesday, June 15, 1949, Phyllis M. Summers, dearly beloved wife of Milford Harold Stots, dear sister of Mrs. Annie Fisher of Thornhill and Walter, in her 26th year. Interment Buttonville cemetery on Saturday, June 18.

## Stouffville Public School Promotions

- Grade I to Grade II
- Claudia Brillinger
  - Jocelyn Button
  - Allan Boyd
  - Danny Bone
  - Judith Carter
  - Norman Dunn
  - Donald Eddington
  - Howard Fraser
  - Pat Fenwick
  - Loreen Hisey
  - Dorothy Housser
  - Billie Holden
  - Jerry Kasten
  - Cecelia Lehman
  - Joan Little
  - Lynne McMullen
  - Larry McMullen
  - Neil McMullen
  - Lynne Murphy
  - Larry Malloy
  - Philip Muir
  - Barbara Miller
  - Ronald Marshman
  - Billie Ratcliffe
  - Betty Swain
  - Lynda Sanders
  - Roger Stover
  - Peter Salmon
  - Lynne Wagg
  - Leonard Warriner
  - Harold Harper (Rec.)
  - Barbara McMullen (Rec.)
  - Lois Harmon (Rec.)
  - Valerie Potter

- Grade II to Grade III
- Betty Booth
  - Carol Crane
  - Joan Elson
  - Michael Epworth
  - Sandra Fenwick
  - Joan Hisey
  - Dianne Hisey
  - Carol Hoover
  - Allan Hopkins
  - Bonnie Jack
  - Kathleen Lintner
  - Gladys Little
  - Peter Martin
  - David McConnochie
  - Eleanor MacDonald
  - Joe Olszewski
  - Glen Pennanen
  - Kenneth Smith
  - David Stuffer
  - Erma Stuffer
  - Gordon Tauff
  - Raymond Venn
  - Eleanor Wagg
  - Herbert Dawson (Rec.)
  - Walter Hies (Rec.)
  - Carol Jagger (Rec.)

- Grade III to Grade IV
- Pat Barry
  - Erma Brown
  - Laura Brubacher
  - Betty Caldwell
  - Carol Fraser
  - Gloria Hallman
  - Merlin Harman
  - Shirley Harman
  - Donald Harper
  - Bernice Hill
  - Carole Insley
  - Burton Jagger
  - David Keeping
  - Donald Lintner
  - Elwood Lintner
  - Margaret Lintner
  - Caecilia Murray
  - Ruth Pennanen
  - Elizabeth Rae
  - Gaye Rennie
  - Billy Sanders
  - Carol Skinner
  - Gary St. John
  - Billy Swain
  - Georgina Venn
  - Billy White
  - Stephen Wideman
  - Billy Bernard (Rec.)
  - Kathleen Jackson (Rec.)
  - Sandy Smith (Rec.)

- Grade IV to Grade V
- Shirley Bassett
  - Anne Burgin
  - Muriel Byer
  - Billy Daniels
  - Roger Elson
  - Murray Holden
  - Jimmie McConnochie
  - Bruce Smith
  - Phyllis Jagger (Rec.)
  - Karen Lewis (Rec.)

- Grade V to Grade VI
- David Baker
  - Sheila Betz
  - Marilyn Bone
  - Brian Carter
  - Joan Chadwick
  - Margaret Curtis
  - Noreen Epworth
  - Jack Graves
  - Gordon Grimley
  - Bobby Hammersley
  - Barbara Hare
  - Evelyn Harper
  - Marie Heath
  - Murray Hisey
  - Charles Jackson
  - Donald Jackson
  - Tommy McCreght
  - Shirley McMullen
  - Wanda Olszewski
  - Colin Rae
  - Phyllis Robinson
  - Eddie Sanders
  - Marian Stover
  - Robert Stover
  - Joe Swain
  - Bert Vanellet
  - Gerald Vanellet
  - Patsy White
  - Barry Wilkes
  - Margaret Williams

- Grade VI to Grade VII
- Carl Arnold
  - Isobel Atkinson
  - Nancy Barry
  - Olive Bassett
  - Dorothy Brown
  - Marilyn Brown
  - Joyce Byer
  - Carole Cadieux
  - Donald Hallman
  - David Hammersley
  - Carolyn Haynes
  - Donald Haynes
  - Margaret Johnson
  - Lorne Lageer
  - Jackie Lewis
  - Arnold Lintner
  - Joan Lintner
  - Jack MacKay
  - Hilda Mile
  - Barbara Murray
  - Joy O'Neill
  - Ralph Ouellette
  - Mary Pennanen
  - Jimmie Rennie
  - Murray Stewart
  - Beatrice Thackham
  - Kenneth Warriner
  - Ella Williams
  - Ralph Wright
  - Alfred Arundell (Rec.)



## THE MIXING BOWL

By ANNE ALLAN  
Hydro Home Economist

Hello Homemakers! From all the foods in good condition at reasonable cost, the wise homemaker will select those that she knows she can preserve safely. Some foods are easier to can than others. Fruits and tomatoes are the easiest foods to preserve by canning because they contain acids which make the heat more effective in killing the yeasts, molds and bacteria that cause spoilage.

Before commencing to can, it is important to see that the necessary equipment is on hand and in good order. Glass sealers must be inspected and those with any nicks put aside for jams. Rubber rings and defective metal bands should be replaced and the balls should have good spring for preserves; the others can be put aside for pickles. The water-bath canner should be deep enough to allow water to cover the sealers. This provides sufficient pressure to prevent the liquid from being drawn out, or let into the sealers.

Scrub sealers and glass lids with a brush in hot, soapy water and rinse well with clear, hot water. Sterilize by placing in a pan (with glass lids in place) in the oven with bottom heat on or "bake" position. It requires 25 minutes at 275 degrees to sterilize jars in electric oven. Remove from oven as needed and place on dry cloth to fill.

The solid pack method is especially recommended for raspberries, gooseberries, rhubarb, blueberries and cherries. Wash, prepare fruit and measure. Make a medium thin syrup—1 cup sugar to 1½ cups of water which makes 2 cups syrup, and you need 2 cup syrup for each pint jar of small fruit. Precook berries in syrup 3 minutes then pack in jars, seal and place in a pan in the electric oven at 275 degrees. Process pints for 20 minutes; quarts for 25 minutes. Remove from oven and let cool, then check for air-tight test; label and store.

Raw canning method may be used for raspberries, strawberries, and rhubarb. Pack raw fruit in sterilized sealers and cover to overflowing with boiling syrup. Completely seal. Cover the bottom of a tub with several layers of newspaper and place these filled jars in. Pour boiling water down the inside of the tub—enough to cover tops of sealers by three inches. Place a blanket or mat over the tub. Leave 10 to 12 hours. Remove, cool, turn upside down a moment to test whether air-tight, then store.

Take A Tip  
1. Do not process tin cans in the oven. When processing tin cans in boiling water bath, allow same time for 20-oz. tins as pints. For larger size tins, same time as quarts.  
2. If pressure canner is used for

- George Barkey (Rec.)
- Lorna Lewis (Rec.)
- Ross Madill (Rec.)
- Patsy Skinner (Rec.)

- Grade VII to Grade VIII
- Dorothy Cadieux
  - Merlyn Coker
  - D'Arcy Elson
  - Garth Good
  - Doris Harper
  - Donald Harmon
  - Joyce Hill
  - Laurence Keeping
  - Betty Kennedy
  - Shirley Lewis
  - Laura Madill
  - Benny Robinson
  - Barbara Skinner
  - Grant Wagg
  - George White
  - Alan Dale (Rec.)
  - Enid Elson (Rec.)
- Names are in alphabetical order.



SANITONE DRY CLEANING  
FOR ME... CLOTHES  
COME BACK  
SPOT-FREE!

## A COMPLETE LAUNDRY SERVICE FOR EACH FAMILY NEED

FOR PROMPT DOOR TO DOOR SERVICE PHONE YOUR NEAREST AGENT

Stouffville, Geo. Baker - 95  
Altona, O. M. Madill - 61305  
Claremont, Corner

Grocery - 1401  
Ashburn, R. Batten - 14r14  
Markham, Tremont Hotel - 196  
Unionville, Findlay Bros. - 19



fruits, use the cold pack method and allow 5 minutes at 5 lbs. pressure for all sealers and tin cans.

3. Dry sugar can be used instead of syrup for small fruits. For small fruit the equivalent for each quart is two-thirds cup of white sugar sprinkled over top of partially filled jar, then fill with berries to ½ inch of top and pour boiling water to within ½ inch of top. This allows space to boil without cracking jars.

4. There are about 15 lbs. of strawberries in 24 pint boxes or one crate. From these you obtain from 9 to 11 quarts of berries.

5. A six quart basket of cherries weighs about 8 lbs. The number of quarts you may expect to can is five.

6. Twelve quarts of gooseberries, blueberries, etc., will take 12 qt. jars to fill or 22 pints.

7. If an air-tight seal has not been formed use fruit before it spoils, since further cooking will reduce the flavour.

Opals were regarded as good luck stones until Sir Walter Scott, in a novel, pictured them as omens of bad luck. Thus they have been, to this day.

## JOY Beauty Salon

(near C.N.R.)  
\*\*\*\*  
Permanent Waving  
Individual Styling  
Razor Shaping  
Phone Stouffville 98w2



# Celebrate DOMINION DAY

FRIDAY, JULY 1st, 1949

## STOUFFVILLE Intermediate BASEBALL Tournament

Stouffville Milton Little Britain Port Perry

Games start at 1.00 - 3.30 - 6.00 p.m.  
\$100. in Prize Money

### GIRLS' SOFTBALL TOURNEY

Refreshment Booth - Lunches  
Open All Day

Races for the Kiddies - Prizes for All

Admission 50c. - after 6.30 p.m. 25c.  
Children 25c.

## BINGO & Games at Nite

## Concrete Blocks

We have, for immediate delivery, all sizes of concrete blocks. These blocks are made by the latest types of machines, are fully steamed cured, to assure you of a quality block.

WRITE or PHONE

## GORMLEY BLOCK CO.

Gormley, Ont. Phone Stouffville 381w1

## Township of Markham WARNING!

Property owners throughout the Township of Markham are reminded that all weeds must be cut and kept cut throughout the season from this date. Weed Inspectors are now on duty, and have the power to enter any property and cut the weeds if the owner refuses or neglects to do so, charging the same against the property in the same manner as other taxes.

W. H. Conner,  
Weed Inspector.