

Lake Superior is the largest fresh water lake in the world.
Henry VIII had six wives.

**Markham Township
TOXOID CLINIC
NOTICE**

Toxoid Clinic for Immunization against Diphtheria, Scarlet Fever, Whooping Cough, Tetanus, and Small Pox will be held in Unionville Public School, S.S. No. Ten.

**Beginning Saturday,
October 1st
AT 10.00 A.M.**

Parents are urged to bring all children of school and pre-school age to the clinic.

Chas. McKay, M.O.H.
Mary Stiver, R.N.

**Award \$160,000
For 85 Acres
In Windsor District**

The Ontario Municipal Board has just approved payment of \$160,000 to two U.S. landowners for about 85 acres of property expropriated by the Ontario Hydro-Electric Power Commission as part of the site of a steam-powered electrical generating plant at Windsor.

The board's judgment stated that the landowners, Emma Quenaecher of Louisville, Ky., and Thomas A. Yankey of New York, had sold land adjoining the steam plant site to Mayor Arthur Reaume of Windsor in January, 1946.

The three lots purchased by the commission are on Windsor's westerly limits in Sandwich West Township. The owners asked the board for \$846,930, that amount to include \$724,500 for the land, \$72,450 for the compulsory taking, and \$50,000 injurious affection.

Pretty soon the children will be getting their ears cleaned bobbing for apples.

We doubt that the day will ever come when there will be work for all and all for work.



Hello Homemakers! One of the strangest things about the history of the tomato is that although its origin was South America and Mexico, it was unknown as food in the New World until long after it had been generally accepted in Europe. The Italians, who were the first to eat tomatoes in 1550, for years had considered them an ornamental garden plant, due to a mistaken idea that the tomato, then known as love apple or gold apple, was poisonous. The species does belong to the Nightshade family, some members of which are very poisonous, but the cultivated tomato is nutritious and much improved in size and flesh. A well-known American statesman, Thomas Jefferson, was the first to grow tomatoes in 1781 in America, and it was not for another fifty years that the fruit was grown in our country. The Italians made the poma d'oro famous as a vegetable — and spaghetti is hardly spaghetti without tomato sauce. As a food of world-wide importance, the tomato is the newest.

Fresh tomatoes are a refreshing adjunct to any meal, simply peeled, sliced or quartered and served on crisp greens with a good dressing. Firm quarters of bright red tomato intermingling with tossed salad greens are very tempting even to those men who profess not to like salads. To make a more decorative dish, stuff scooped out centres of tomato with diced celery, chopped chive and minced meat.

Broiled tomato slices are delicious with many meats or just served on toast, plain or with cheese sauce. After preparing thick slices, saute in bacon dripping until brown. Add milk slowly to make a gravy, a little grated cheese and pour this over slices of tomato on toast. Serve with crisp bacon.

Savory Baked Tomatoes
4 Large tomatoes
1/4 cup minced celery
1 tsp. chopped onion
1/2 cup bread crumbs
1/4 cup chopped parsley
Salt and pepper.

Cut slice from stem of tomatoes. Scoop out portion of pulp and press it through sieve. Combine pulp juice with bread crumbs, celery, parsley, onion and seasonings. Fill cavities of tomatoes and top with buttered crumbs. Bake in electric oven of 375 degrees for 20 minutes.

Tomatoes and Macaroni
1 pkg. shell macaroni
1 green pepper
1/4 cup minced pickle
2 tps. lemon juice

1/2 cup old cheese
2 tbsps. onion
1 cup flaked salmon
Salt and pepper
6 large tomatoes.

Boil one package of macaroni in salted water until tender. Drain and add grated cheese. Set aside to cool, then add chopped pepper, onion, relish, salmon, lemon juice and seasoning. Pile into peeled, hollowed tomatoes. Top with a spoonful of mayonnaise. Garnish with pepper rings and serve on chopped lettuce and parsley.

The Question Box
Mrs. R. S. requests ingredients of pie filling made of green tomatoes.

Answer:
1/2 Mock Minced Meat
6 green tomatoes
6 apples
1/4 pound seedless raisins
1/2 pound seeded raisins
1/2 cup citron
1 orange-rind
1 teaspoon salt
1 teaspoon cloves
1 tablespoon cinnamon
1/4 cup fruit-juice
1/4 cup vinegar
1/2 teaspoon allspice
1/2 teaspoon ginger
1/2 teaspoon grated nutmeg
Chop tomatoes, apples and raisins. Add other ingredients in order given and cook until thick. This amount should make three pies.

Mrs. M. C. asks for good catsup recipe using green tomatoes.

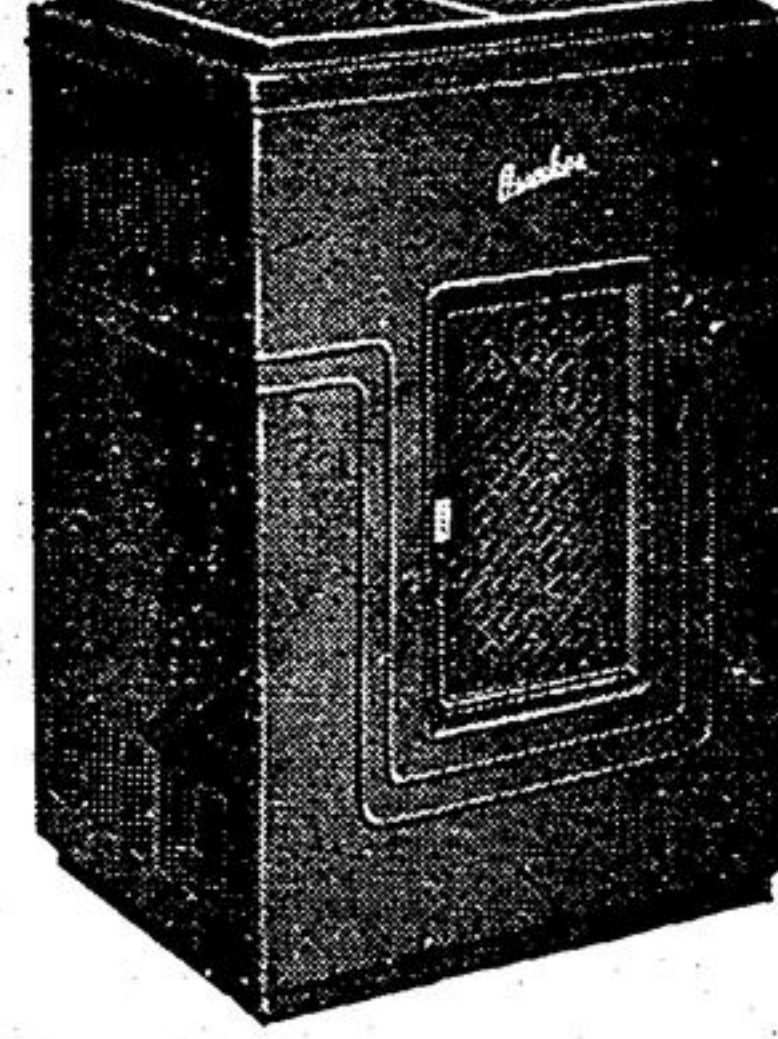
Answer:
Old Virginia Catsup
1 peck green tomatoes
1/2 peck white onions
3 ounces white mustard seed
1 ounce allspice
1 pound brown sugar
1 ounce cloves
1/2 cup dry mustard
1/4 cup water
1 ounce black pepper
1 ounce celery seed
Vinegar

Chop the tomatoes and onions, sprinkle with salt, and let stand for three hours. Drain well and put the pulp in a preserving-kettle with the other ingredients. Cover with vinegar, and boil slowly for one hour. Seal in clean, hot jars. Less mustard may be used if a less hot catsup is desired.

Mrs. J. A. asks for ingredients of Chow Chow pickle.

Answer:
Chow Chow
18 green tomatoes
8 cucumbers
5 dozen small green onions
1 pound green string-beans
1 cauliflower

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- 1 bunch celery
3 chopped red peppers
1/2 cup salt
2 quarts vinegar
1 cup brown sugar
2 tablespoons turmeric powder
4 tablespoons mustard seed
1 tablespoon cloves
1 tablespoon pepper

**Hardwood Grain Forms
Stripes of Model Zebra**

Five years ago, Melville Leat, Markham chicken farmer and retired cabinet maker, decided he'd have a try at carving from solid wood. He chose as his subject a bison, obtained some walnut, and was all set to go. For his design he turned to his wife, Eva, an animal lover and spare-time artist, whose paintings of horses and rural scenes filled their home.

Mrs. Leat designed a bison ash tray some two feet high and three feet long. She presented the pattern to her husband, and the conversation went something like this:

Mrs. Leat: "I'd like to carve it myself."

Mr. Leat (skeptically): "If you think you can, go ahead." So she did.

Since then, Mrs. Leat has devoted every leisure moment to carving animals and animal groups. She uses walnut, bass, cherry, mahogany and pine, and because anything under two inches thick is useless to her (it means too much glueing) she is constantly on the search for wood. When in Toronto she scours the lumber yards. When visiting neighboring farms she examines the wood piles and many of her carvings are from chunks of old trees which were slated for fuel.

Mrs. Leat now has around 50 groups to her credit, many of which have been exhibited and admired all over the country. Her latest triumph was three groups which were in the recent hobby

**MAYFAIR
Restaurant**
Monday thru Friday
8 a.m. — 11 p.m.
Saturday
8 a.m. — 12 p.m.

exhibition at Toronto's Coliseum.

Mrs. Leat most emphatically does not carry on her hobby for profit. Occasionally, and under pressure, she has sold a group to friends, but in her view she would not enjoy the work if money entered into it.

Born in Gloucester, England, 64 years ago, Mrs. Leat has lived in Canada for the past 40 years. She confesses her talent may be hereditary, for her maternal grandfather was a sculptor. Certainly she shows much talent. The detail in her work is magnificent.

Whenever it is necessary to color her models, Mrs. Leat uses oil paints, but her preference is for hardwoods so she can utilize the natural grainings. A novel example of this is seen in her zebra, constructed from sumac, where the light and dark lines of grain simulate perfectly the animal's stripes.

Her most ambitious work to date is a covered wagon drawn by four horses and with an outrider tagging along behind. This group has an overall length of four feet, two inches and is carved from five different woods, with just a touch of paint here and there. It is complete down to a water bucket suspended under the wagon.

Mrs. Leat's workshop is a small upstairs room in her two-story brick home. It is equipped with a heavy work bench with a vise, dozens of chisels, small saws, files and pen-knives. When she starts carving the family stay out of sight, as she hates to be watched. She works some days as much as eight hours.

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