

This Is A Sure Sign Of Spring



On her day off, Doris Proctor, a T.C.A. stewardess from Newmarket, visited the farm of G. S. Sanderson at Maple, where she had her first taste of maple sap. It was sap-running time when she arrived, so Doris, along with a few of her friends,

helped farmer Sanderson tap some 3,000 trees, all of which produced a sticky substance which, in later stages, is used as Maple syrup. Here inspector is having a peek at things to make sure everything is all right. The lid is to keep liquid free of insects.

NEXT QUESTION — want to go to a co-educational school or an education one? —The Reader's Digest

The question of choosing colleges was being discussed in a high school English class. One bright girl contributed her bit: "First you've got to decide whether you

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Hello Homemakers! Glamour at moderate cost is what we all want in desserts. There is nothing like a new dessert during the spring season to perk up a meal. Even a different presentation of an old standby will often do the trick.

At this time of the year, fresh fruits are practically non-existent. However, there are preserves, jams and jellies, not to mention the innumerable canned or frozen fruits, which we can serve alone or in interesting combinations or as garnishes to add colour and extra goodness. With your home-canned fruit, cracked eggs for baking and a little top milk saved for a few days to use as whipping cream, the cost of desserts will be very modest. Finally, always consider an attractive arrangement on a pretty plate.

For Sunday dinner, you can be a bit extravagant in your selection of a crisp meringue tart filled with strawberries or thinned pineapple topped with whipped cream. On Monday, the left-over cake from Saturday along with the egg yolks left over from the baking of meringues, may be concocted into a tasty dish of Trifle topped with jelly. Then Tuesday, a Rhubarb Betty, using bits of maraschino cherries in the biscuit crust may be a good choice. Next day, serve rice pudding, another creamy dessert; this time try adding slivers of candied ginger in place of raisins. Come Thursday, try a jelly roll filled with a raspberry jam and accompanied by chocolate peppermint sauce. Then don't forget to have prunes for breakfast that day so you can have prune whip with oatmeal cookies on Friday. Saturday is one day when there will be someone home to set the table for you—a good time to make a last-minute dessert but a hearty one—Fruit Dumplings.

Take a Tip

1. Use peppermint extract most sparingly for flavouring.
2. Beat cream with two drops of vinegar to speed up whipping.
3. When you use the electric beater for meringue shells, put egg whites, baking powder, salt, vinegar, water and vanilla in the bowl all at

once. Beat at high speed until stiff and then fold in the fine sugar. You can make meringue shells one day previous to serving them.

4. Add a few drops of red colouring to rhubarb for a stronger colour or some pineapple for extra flavour.
5. In place of jam in our suggested Jelly Roll dessert, use a package of custard powder mix.

Meringue Tart

- 1 cup fine white sugar
- 3 egg whites
- 2 tsp. baking powder
- 1/2 tsp salt
- 1 tsp. vinegar
- 1 tsp. water
- cubed fruit cream

Sift the sugar. Put egg whites, baking powder and salt into a bowl and beat until frothy. Pour vanilla, vinegar and water into egg whites and continue beating until stiff. Add the sifted sugar very slowly, about 1 tsp. at a time. Grease an oven-proof platter and then, using a spatula or knife, shape the meringue in large tart shells with high sides. Bake them in a very slow electric oven of 275 degrees for one hour. When ready to serve, fill the centre of meringues with sweetened cubed fruit, fresh or stewed. Top with lightly sweetened flavoured cream. Makes 6 to 8 servings.

Trifle

- 3 tbsps. sugar
- 1/2 tsp. salt
- 1 tbsps. corn starch
- 1 1/2 tps. milk
- 3 egg yolks
- 1/2 tsp. vanilla
- cake slices
- jam or jelly

Mix sugar, salt and corn starch thoroughly. Add milk and cook over boiling water until mixture is thickened, stirring about ten minutes. Beat egg yolks slightly. Add some of the hot mix, then return to double boiler. Cook for three minutes, stirring the while. Cut cake in strips, spread with jelly and arrange in sherbets. Pour in the cooked custard and top each with maraschino cherry. Makes 4 servings.

Old Grain Elevators Brooklin Landmark Now Being Demolished

One of the old landmarks of the Village of Brooklin, the tall, red grain elevator which has stood at the southeast corner of the village for nearly sixty years is being demolished. When the old "Nip and Tuck" railroad ran beside it, the building did a large business in the fall of the year, sometimes turning over in excess of \$1,000 in a day. For the last 10 or 11 years, however, since the railroad has been torn up only the bottom part of the building has been used for the storage of coal by the present owner, W. S. Croxall.

Mr. Croxall now plans to demolish the old building completely and rebuild a storage building and some new coal sheds for his coal and feed business.

The elevator was erected by Guy and Company of Oshawa, to handle the large volume of grain from this district about sixty years ago. Since then it has been owned by John Robson, his brother William, Charles Elliott and Charles Mackey and during the last few years by Mr. Croxall. Grain was shipped from the elevator until the railroad ceased operation.

W. A. Holliday, Byron St., Whitby, retired Brooklin and Whitby merchant, has vivid memories of the old grain elevator business.

"For some time around the turn of the century, I was paymaster for Guy and Company, of Oshawa, who had a branch business in Brooklin," said Mr. Holliday. "Persons who sold produce to the elevator came to my store to be paid. In the fall when business was brisk we

often paid out \$1,000 in one day and those were the days of much lower prices, remember."

"Handling all that money in addition to the store funds caused me much more anxiety at times, however none of it was ever stolen, though the store was robbed from time to time. One night I slept with \$3,000 under my pillow—had a pretty restless night thinking about it," recalled Mr. Holliday.

SELDOM SEEN

These days, when many back concessions are moreasses of mud must make farmers recall the horse and buggy days. Because then a bit of mud—or even a lot of it—couldn't prevent them from getting to their market town.

With a strong buggy and a good driving horse, mud was no particular obstacle. One could get through the worst mud holes with nothing worse than a little splashing and shaking about. Some farmers still have these vehicles for use when country roads are bad in the spring.

We note that five buggies, three of them brand new in the sense of never having been used, recently were sold by Mrs. Everton Barber of Alton, Ont. Widow of the late owner of the Alton Carriage Works, she disposed of them when the building in which they were housed was needed for other purposes.

She found a ready sale for them to Mennonites in the Waterloo-Elmira district. Though some of these people use automobiles, others still travel in an older style. As it is difficult to get new rigs now, they were glad of the chance to get those from Alton.

All this points up how short a distance it is, in terms of time, from those horse-and-buggy days. And how far we are from that era

NOTICE:

Commencing Saturday, March 11th, I am increasing my Stouffville Office Hours to a full day.

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from the viewpoint of progress. The Alton Carriage Works was in operation until 1914, when the factory was diverted to more lucrative and necessary war production.

That is just 36 years ago, within the memory of almost half the people in Ontario. Only a few yet had automobiles, especially in rural parts. There were no paved highways, criss-crossing the province. Telephones were not yet prevalent in country areas. Hydro was just being developed. There were no tractors or bulldozers. The radio still was in the future.

It is the modern manner to scoff at the horse-and-buggy days. Despite the uncertainties of the world of today, none would want to turn back the wheels of time to the years when that was the mode of travel.

But the same horse-and-buggy days had stability, a tranquility and a steady pace which we lack today. Progress has been in leaps and bounds, so fast men haven't had time to discover how to handle all the implications of a rapidly changing world.

Mrs. Frank Michell, aged 85 years, died at her home in Markham last week. She was the former Selena Kester and survived her husband several years. Surviving is a daughter Mrs. Frank Macklin. Mrs. Michell was buried in Stouffville cemetery last Friday.

CAUSTIC COMEBACK

At a card party, a girl noted for her caustic remarks was complaining about a sore spot on her lip. "Perhaps," suggested her partner, "you cut it on your tongue."

—The Reader's Digest

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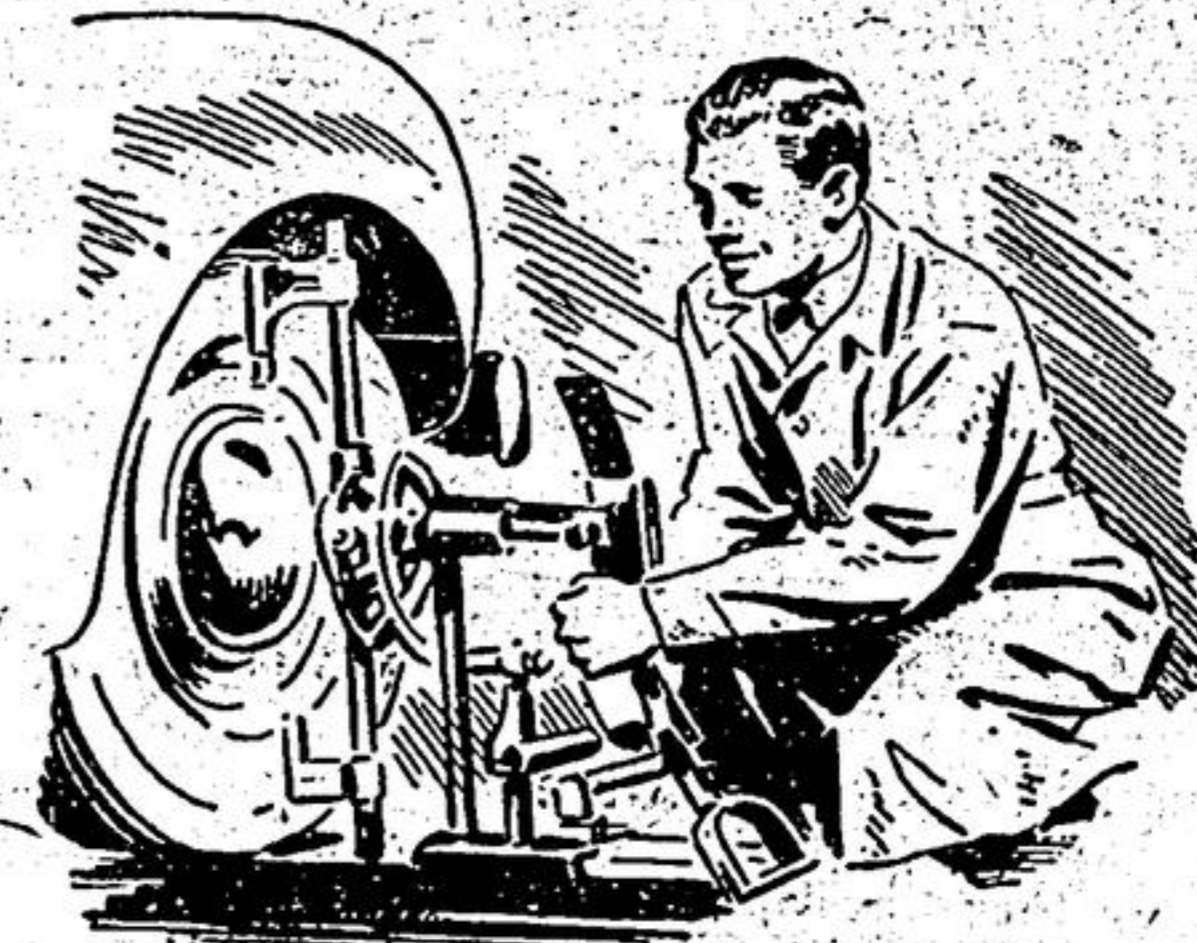
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