

**SYDNEY ROBERT WONNACOTT** General Hospital last week. The deceased, who was in his 41st year, entered the hospital for an appendectomy and at the time of his death was apparently on the road to recovery.

A son of Mrs. Frank Wonnacott of Bowmanville and the late Mr. Wonnacott, the deceased was born near Bowmanville. Possessed of a fine disposition and a good salesman he was a member of the Audley Community Club and was active in many phases of the community life. He was a member of Pickering United Church and enjoyed the high esteem of all who knew him.

**HAY & STRAW**  
For Sale  
specify the HAY you want  
**OAT OR WHEAT STRAW**  
AVAILABLE  
ORDER NOW  
We Deliver Promptly  
**UNITED TRANSPORT**  
Phont Stouffville 124 44-4t Cemetery.

**School Founded Here  
Moved to Kitchener  
Has Graduated Ministers**

Seven students were graduated from the Emmanuel Bible College in the Collegiate auditorium Friday night at Kitchener.

The seven young people completing courses this year bring the total to 75 since the school was founded. Many are serving as ministers in Ontario churches or in foreign fields while others are taking further training.

**Now 10 Years Old**  
When the school was established in Stouffville ten years ago, a three-month course was offered. The school was moved to Kitchener in 1943 and enlarged to include two courses requiring seven months training.

Last year Emmanuel became a college, offering theological, missionary and Christian education courses to train Sunday school teachers and young peoples workers.

**Guest Speaker**  
Guest speaker at the graduation was Rev. Woodrow I. Goodman, president of Bethel College, Mishawaka, Ind.

The baccalaureate service was at Bethany United Missionary Church with Rev. L. K. Sider of Gormley giving the address. Sunday night the college choral group presented a night of song. Other services during graduation included a student-faculty dinner and the Alumni Association luncheon.

**ONTARIO TOPS LIST  
FOR BABY BONUS**

Ontario is first and Quebec second among Canada's provinces in the number of persons receiving family allowances, it was disclosed in the Commons by Health Minister Martin.

In a written answer to a question by P. E. Wright (CCF, Melfort) Mr. Martin disclosed 603,847 families receive family allowances in Ontario and 507,727 get the payments in Quebec.

Totals in other provinces: Newfoundland, 50,694; Prince Edward Island, 13,165; Nova Scotia, 91,012; New Brunswick, 72,410; Manitoba, 105,611; Saskatchewan, 116,917; Alberta, 130,686; British Columbia, 156,367 and Yukon and Northwest Territories, 3,833.

**Oshawa Physician  
Developed Plan  
For Clinic Work**

One of the most prominent and popular men in the medical profession in Oshawa, Dr. Grant Leslie Bird, died Thursday in Chicago while attending a convention of American Association of Industrial Physicians and Surgeons. He was 54.

Fellow of the American College of Surgeons and certified as a surgery specialist by the Royal College of Physicians and Surgeons in Canada, he was a graduate of the University of Toronto.

Born in Stirling, near Trenton, he taught public school for several years after graduating from high school. He spent two years with the civil service in Ottawa before deciding to study medicine.

Beginning his practice with one year in Whitby, Dr. Bird went to Oshawa in 1923.

Plant surgeon at General Motors of Canada Ltd. for 15 years, he is credited with developing a plan for clinic work there which culminated in the construction last year of the Oshawa Clinic.

Long interested in public affairs, Dr. Bird was on city council for two years, ran as a Conservative candidate for the provincial legislature in 1937 and was chairman of the board of education at the time of his death.

He was past president of the Rotary Club of Oshawa and past district governor. He also was past president of the Ontario County Medical Society and of Oshawa General Hospital's staff association.

Dr. Bird leaves a wife and two sons, Grant and Bruce, both studying medicine at the University of Toronto.

**BEAR HAS TRIPLETS  
EACH NINE OUNCES**

Sault Ste. Marie, Mich., April 26—The Sherman Park Zoo here is astonished. One of its guests, a black bear, has given birth to triplets.

Triplet births in the black bear family, says Conservation Officer Alex McLane, are "most unusual."

The mother bear hasn't permitted the new comers outside her cave yet. The zoo says the cubs probably weighed only about nine ounces at birth—infant bears are small—but ought to be up around 70 pounds come fall.

**Barbara Brent's BUYS AND WHYS**  
A WEEKLY INFORMATION SERVICE



**MONTREAL**—Now what is it that people like most about chocolate? Its rich flavour? Its tempting colour? Its creamy smoothness? Probably all three when you come right down to it. And I'm so pleased to find that **BAKER'S UNSWEETENED CHOCOLATE** provides all three in any of my chocolate dishes. Baker's has that deep, dark deliciousness that makes chocolate the "most requested" flavour, for Baker's is all pure chocolate with nothing added, nothing taken away. Do try Baker's the next time you want to have a particularly grand frosting, or a superb chocolate cake. I know you'll enjoy Baker's richer flavour.

**Planning A Bridge Party?** Your list of "nothing-but-the-best" refreshments won't be complete without **RED ROSE TEA!** Yes, Red Rose is a taste-treat to cause happy comment among your bridge guests. And it's not just a special occasion treat, but so economical that you can make an every-day, year-round habit of it! Did you know that a delicious, flavour-packed cup of Red Rose Tea costs you less than a cent — including the cream and sugar? It's a simple, mathematical fact! Because Red Rose Tea is good tea, it actually gives you more cups per pound — its flavour goes a long, long way! Just one more thing. When you're ordering your Red Rose Tea, ask for Red Rose Coffee, too! You will find that Red Rose Coffee is as good as Red Rose Tea.

**Just For Us Women!** . . . the makers of that good **DURIAM CORN STARCH** know that a handy to handle package helps make cooking a pleasure! That's why they've spent months designing this brand new Durham Corn Starch package that's a pleasure to open! Just pinch the top and roll back—no fumbling with a knife or other sharp instrument to open it! Inside you'll find "Durham" carefully protected in a paper bag. Then, when you've finished using it, replace the lid and your corn starch will be protected completely from dust 'til the next time you use it. And you'll be thrilled by the luscious recipes on every package of Durham Corn Starch! One of my favourites is Maple Walnut Cream—so good when it's made with Durham!

**If Your Husband** has discovered there's a "sore" side to Spring gardening . . . here's the answer to his problem! **SLOAN'S LINIMENT** brings wonderful relief to muscles sore from digging and planting! In fact, Sloan's is a wonder for all kinds of aches 'n' pains! It brings amazingly quick relief to folks suffering from sprains — stiff necks — neuralgia or rheumatism. You see, its penetrating heat gets right to the root of the ache . . . soothes it — relieves the congestion. I'm never without a bottle of Sloan's Liniment — Winter, Summer, Spring or Fall . . . it's such a comfort! Ask your druggist for Sloan's Liniment tomorrow . . . it's only 40c a bottle!

**There's Good Reason** why this Silver Moon Cake is so popular. It's tender, light, and melt-in-your-mouth. There's a reason for that too, and the super-fineness, the superb evenness of **SWANS DOWN CAKE FLOUR** is the answer! Try this and see if you don't agree it's one of the best cakes you've ever made.

**SILVER MOON CAKE**  
(5 egg whites)  
2/3 cup butter or other shortening  
1 3/4 cups sugar  
1 cup milk  
1 teaspoon vanilla  
5 egg whites  
Sift flour once, measure, add baking powder and salt; sift together three times. Cream butter, add sugar gradually; cream together until fluffy. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Beat egg whites until they will hold up in moist peaks. Stir quickly but thoroughly into batter. Bake in three greased 9-inch layer pans in moderate oven (375° F.) about 20 minutes. Spread lemon icing between layers and over cake.

**HEAVY COURT FOR COUNTY COURT AND GENERAL SESSIONS**  
Indications are that there will be at least a heavy docket of civil actions for the County Court and General Sessions of the Peace which opens before His Honor Judge D. B. Coleman at two o'clock on May 15. Last week there were eight jury and non-jury cases filed in the office of Dr. Horace Bascom, and there may be more. In addition, there are quite a few applications for naturalization and there may be some criminal cases for the court. His Honor Judge Coleman will sit for the first week and His Honor Judge A. B. Curry, of Gore Bay, Manitoulin, the second week. This will be the second year in succession in which this court has been held earlier. Last year Judge Coleman secured the passage of an order-in-council to have the court held earlier so that it would not conflict with the Supreme Court, which this year, incidentally, will open on June 12.

You can't win. A patient who followed his doctor's advice that he walk on all fours to relieve a congested sinus now has arthritis in his starboard elbow.

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

**21 of Children's Aid Society Wards in North Part of County**  
It is interesting to note that there are a total of 93 children from the fourteen northern municipalities being taken care of by the York County Children's Aid Society. This figure represents twenty-one per cent of the children under the Society's care. Georgina with 11, Aurora 16, Newmarket 15, East Gwillimbury 11, are the largest contributors. Stouffville and Markham each have one child in Society care.

It is a bit surprising that the rat a laboratory technician taught to smoke hasn't yet endorsed a cigarette.

**Stouffville Floral**  
— ROSES —  
Wedding Bouquets  
Funeral Designs  
Cut Flowers  
Milt. Smith, Prop.

**Wildcats are risky**

To an oil man a "wildcat" is a well drilled in an area where oil has never been found. Drilling a wildcat is a risky undertaking and a costly one. Some wells have cost more than a million dollars—and have not been successful.

For that reason oil men make as certain as they can, before drilling, that there is a good chance of finding oil. They use the most modern instruments and skills to locate each drilling site; but still the odds are 20 to one against them. Only about one wildcat in 20 becomes a producer.

Over the past 30 years oil men have worked continuously against these odds. In western Canada Imperial alone drilled 134 wells—all dry—before the Leduc field was discovered in 1947.

But the end result has been new oil for Canada and benefits for Canadians. There are thousands of new jobs. Millions of U.S. dollars are being saved as the need for imported oil lessens. And, as another natural resource moves toward full development, the Canadian standard of living climbs higher.

These are real benefits to Canadians and they will increase as more oil is found. But to find more oil and to spread the advantages it brings, oil men must continue to work against long odds.

Sometimes a job that *must* be done can't be done without great risks.



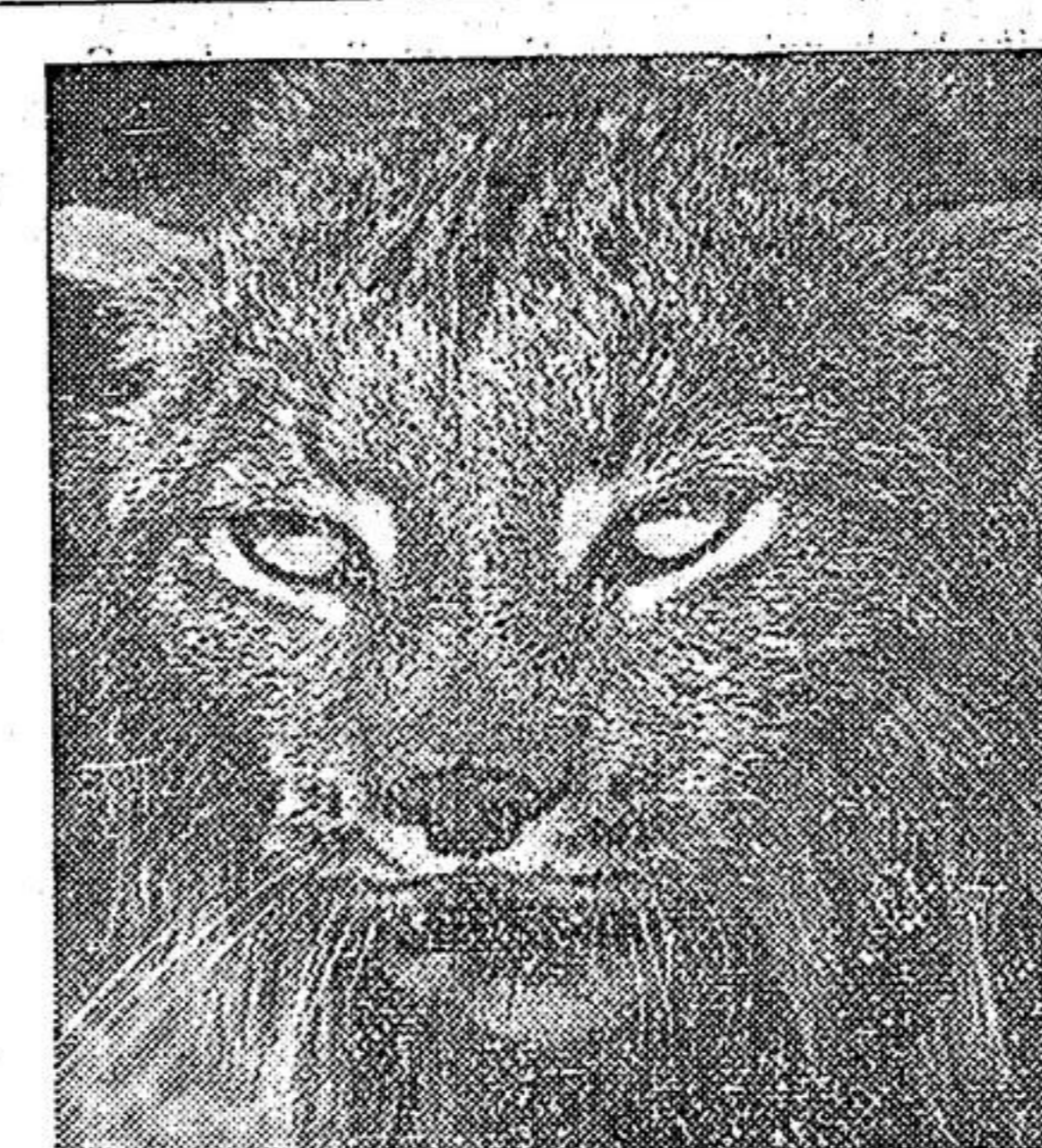
**Bringing you oil is a big job . . . and a costly one**

**About Canada's Oil**—Canada's proven oil reserves now amount to about one billion barrels, as compared with only 72 million barrels in 1946.

It is estimated the oil industry will spend \$190 millions for exploration and development in western Canada this year.

Last year Imperial drilled or shared in the drilling of 70 wildcat wells.

Wells drilled by Imperial to find and produce oil in Canada during 1949 totalled 231 miles in depth.



**IMPERIAL OIL LIMITED**

