

Barbara BUYS AND WHYS A WEEKLY INFORMATION SERVICE



MONTREAL — Guests for the week-end? Serve a Swans Down Cake — fluffier than a baby chick, tender as a new bud. I feel I'm complimenting my guests' good taste when I serve a festive cake — and SWANS DOWN CAKE FLOUR is just the flour for better-tasting cakes. Sifted and resifted until 27 times as fine as ordinary flour, Swans Down insures your greater baking success. Try a Swans Down Cake this week-end for a special treat. You'll have a cake at its superb, company-mannered best.



Just As GOOD For The Youngsters as all the other delicious ways of serving JELL-O PUDDINGS... Heavenly Home-made Ice Cream. Every creamy smooth Jell-O Pudding makes dessert a mealtime high spot. And they are equally as good served plain or "dressed up".

Add 2 cups milk and 1/2 cup sugar to 1 package Jell-O Chocolate Pudding. Stirring constantly, bring to boil. Cool slightly, then turn into tray of mechanical refrigerator. Chill at fastest freezing speed for 1 1/2 hours. Remove to bowl, gradually add 1 cup cream (whipped) mixing well. Freeze 1 hour longer. Return to bowl; beat with fork until smooth but not melted. Complete freezing.

Of Course these soups (all eight-teen of them) are marvelous served just as soup... but it's fun, too, to discover how good HEINZ CONDENSED SOUPS can be in your main dishes! They're so versatile! Here's a Heinz Soup recipe that makes a wonderful main-course dish for a May lunch or supper!

TOMATO RABBITT 1 10-oz. can Heinz Condensed Cream of Tomato Soup, undiluted 1/2 lb. Canadian Cheese, grated 1/2 tsp. Heinz Prepared Yellow Mustard Place soup and cheese in saucepan. Heat over very low heat, stirring constantly, until cheese is melted and mixture is smooth. Add mustard. Blend well. Serve over slices of toast. Serves 4.

And for MORE delicious ways to use Heinz Soups in your cooking, write to me — Barbara Brent, 1411 Crescent St., Montreal, P.Q. — for YOUR FREE COPY of "57 Ways to Use Heinz Condensed Soups"!

Looking For A "Bargain" In Flavour? Then I recommend that you try RED ROSE TEA! There has been no increase in price of Red Rose Tea! And you'll know, from the very first flavourful sip, that it's quality tea! And, because it's good tea, it actually gives you more cups per pound — its flavour goes a long, long way! Yes, a cup of Red Rose Tea costs less than a cent — including the milk and sugar! So much flavour-satisfaction for so little! I can tell you that Red Rose Tea gives you tea-satisfaction you'd never thought possible, that it's a real taste treat... but the best way for you to find out how truly good it is, is to try it for yourself! And, when you're ordering, ask for Red Rose Coffee, too! You will find that Red Rose Coffee is as good as Red Rose Tea.

"Miss Mary, quite contrary, how do your cakes turn out?" Light and fluffy as a dream, of course, if you use CALUMET BAKING POWDER. Calumet, you know, is the baking powder with the double action — the extra feature that means so much to finer, better textured baking. With Calumet's two-way action, the first taking place in the mixing bowl, the second action in the oven, I can rely on all my baking — tea biscuits, muffins and cakes — being more delicious. So if you want your baking to be very much in demand, try Calumet Baking Powder.

Tribune Classified Ads. Give Results

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THE MIXING BOWL

By ANNE ALLAN Hydro Home Economist

Hello Homemakers! By now you have cooked a bunch of fresh asparagus. You must admit that it is exciting to prepare and serve the first garden vegetable of the year. As fresh asparagus season is short, we like to serve it often but in a variety of ways—cream soup, casseroles and salads, as well as a hot, cooked vegetable. To compliment the delicate asparagus flavour we suggest various toppings on the plain hot vegetable. Clip these ideas for reference when you serve canned or frozen asparagus later, too.

Cheese-Butter — Melt 1/2 cup bacon dripping and add 1/4 cup grated old cheese.

Celery-Seed Sauce — Melt one-third cup butter and add 1 tsp. celery seed.

Garlic Dripping—Melt 1/2 cup beef dripping and add 1/4 tsp. garlic salt.

Hollandaise Sauce—Beat 2 egg yolks until thick and lemon-coloured. Add 1/4 tsp. salt and a dash of cayenne pepper, then beat in one-third cup melted butter, adding about a teaspoonful at a time. Combine 1 tbsp. lemon juice with 2 tbsps. of melted butter and add this mixture slowly, beating after each addition.

Parsley Sauce—Add 2 tbsps. finely minced parsley to 1 cup of Hollandaise Sauce.

Mushroom Sauce—Saute one-third cup sliced onions in 2 tbsps. margarine for 10 mins. or until tender. Stir in 1 can condensed mushroom soup and 1 can of milk. Add 1/4 tsp. dried thyme and 1/4 tsp. salt. (About 2 cups sauce.) Bacon Bits—Cut 3 slices of bacon into 1/2 inch squares. Saute until crisp, stirring occasionally. Drain bits on paper. Carefully mix 2 tbsps. vinegar with 2 tbsps. bacon fat and spoon over hot cooked asparagus. Sprinkle with crisp bacon bits.

Buttered Crumbs—Saute 1 cup fine crumbs in 1/2 cup melted dripping until golden brown. Sprinkle over asparagus.

Cream—Heat 1/2 cup of light cream, sprinkle in salt and 1 tsp. finely chopped nuts for 4 servings.

French Dressing—Heat 1/4 cup French dressing for 4 servings of asparagus.

Caper Sauce—Heat 1/2 cup butter then remove from electric element and add 4 tbsps. drained capers and 2 tbsps. vinegar.

Egg Topping—Add 2 finely chopped, hard-cooked eggs to 1/2 cup melted bacon dripping and serve on asparagus for 6 servings.

Take a Tip 1. One large bunch of asparagus weighs about 2 and 2/3 to 3 lbs. This makes 4 servings—1 or 5 stalks each.

2. Break off tough ends of stalks one by one.

3. Wash after removing scales.

4. Prop the tender heads on sealer rings in a skillet pan. Pour in 2 cups hot water and salt.

5. Cover; bring to a boil and cook 15 mins, or until lower part is tender.

6. Boil tough ends in water for soup—using liquor only.

Question Box Mrs. S. T. asks for the following recipe:

Caramel Custard 1/4 cup brown sugar 1 pint milk 1/2 tsp. vanilla 1 pinch of salt 3 eggs Melt and brown the sugar very carefully. Scald milk and add to the brown sugar. Beat eggs slightly, then add vanilla and salt, and when the sugar is melted in the hot milk, pour very slowly over the beaten eggs. Strain, butter custard cups or a mould and pour

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Bible Questions And Answers

Question—What kind of mark did God put on Cain? (Genesis 4:5)

Answer—The Bible does not say, but we know that sin often leaves its mark upon the human countenance. Isaiah 3:9 says: "The shew of their countenance doth witness against them; and they declare their sin as Sodom, they hide it not. Woe unto their soul! for they have rewarded evil unto themselves."

Q.—Why didn't you answer my question last week as I requested?

A.—Because there are several hundred questions ahead of yours, and we can make no promise to when a question will appear in this column. "But if we hope for that we see not, then do we with patience wait for it." Romans 8:25.

Q.—What does Jesus mean in Matthew 18:21, 22 where He says to forgive seventy time seven times?

A.—He means that we are not to limit our forgiveness. The average life of man according to Psalm 90:10 is three score years and ten, or seventy years. Seventy times seven is 490 or seven generations. Seven is the number of fullness and perfection. Let us not stop forgiving.

Q.—I have been taught that Christ will come silently, like a thief, to get His people. Is that right?

mixture in. Set in a pan of hot water and bake until, when tried with a knife, it comes out clean. Serve with a caramel sauce.

Mrs. W. R. asks how to cook Lake Trout:

- Baked Lake Trout 2 lbs. fillets 1 tsp. mixed poultry spices, thyme, marjoram, summer savory, etc. 1 quart of stale bread crumbs as for stuffing 1/2 cup fried onions (not browned). Oil or butter to mix dressing. Salt and pepper.

Oil a glass or enamel baking dish suitable for table service. Place fillets in the dish, sprinkle with salt and pepper. Mix the materials for dressing together, then spread them over the top of the fillets one or two inches deep. Place in hot electric oven, 500 degrees, 15 minutes. For the first 10 minutes invert another pan over the fish to prevent the dressing browning too rapidly, remove the cover for the last 5 minutes. Dressing should be a fine shade of golden brown. Serve, if possible, from the same dish in which it is baked, or cut into square serving pieces and remove to a hot platter with the aid of a pancake turner. Serve with Tartar Sauce.

A.—Christ will come unexpectedly like a thief, but not silently. 1 Thessalonians 4:16, 17: "For the Lord Himself shall descend from heaven with a shout, with the voice of the archangel, and with the trump of God: and the dead in Christ shall rise first: then we which are alive and remain shall be caught up together with them in the clouds, to meet the Lord in the air: and so shall we ever be with the Lord." He will come in threefold glory. Luke 9:26: "For whosoever shall be ashamed of Me and of My words, of him shall the Son of man be ashamed, when He shall come in His own glory, and in His Father's, and of the holy angels."

Markham Councillor Wins Special Award For First Aid Work

An outstanding award was made to Councillor Alfred E. James of Markham Township Council, member of the Bell Telephone Co. staff, at Toronto last week. He received the highly coveted "Priory Vote of Thanks"—a special commendation of out-of-the-ordinary work in the field of first aid given by the St. John's Ambulance Association. The certificate was signed by Viscount Alexander of Tunis.



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BUS SERVICE

Table with columns for TORONTO, BROUGHAM, and CLAREMONT, showing bus routes and times.

*Bus will operate via Cedar Grove from May 1 to Oct. 31, and via Markham from Nov. 1 to April 30.

Terminal at 674 Bay Street, Toronto

- DANFORTH BUS LINES -