

Was Daughter of Markham Pioneers

Resident of Markham until three years ago, Anice M. Lunau McDowell Burridge, 90, widow of James Burridge, died Thursday at the home of her son, 105 Yonze St. N., Aurora. Mrs. Burridge was born of United Empire Loyalist stock and her parents were pioneer settlers in Markham. She was a member of the Presbyterian Church. She was twice married. Her first husband, George McDowell, died many years ago. She leaves a son, Milford McDowell; a daughter, Mrs. Robert Stiver, Unionville; a sister, Mrs. M. J. Winterstein, and a brother, Rev. A. E. Lunau.



UN-FROZEN FOODS

WAY UP in Alaska, within the Arctic Circle, one 70-year-old gardener has found how to get his full quota of home-grown vegetable vitamins. He works gardening wonders by "trapping" the brief-summer sun with reflecting aluminum foil barriers, set up behind his vegetables.

This Arctic application takes a leaf out of the book of modern builders and others who make use of aluminum's remarkable reflecting and insulating properties. Demand for Canadian aluminum in foil, sheet, rod, tube and other forms today totals one billion pounds a year. When Alcan completes its present expansion programs, supply will be further increased. Aluminum Company of Canada, Ltd. (Alcan).



Hello Homemakers! Homemakers always feel they have achieved good baking technique when their favourite hotbread recipe is most successful. Today there are an infinite number of kinds, and flavours — all good — to serve for the family's special enjoyment. Let us suggest four kinds of hotbreads with different flavours.

1. Cinnamon Puffs are as delicious as they are handsome. They are yeast-raised buns and not so difficult to make as you might believe. In fact, all you need is a little care and a little faith in nature since the yeast cells must multiply so that the puffs rise. Yeast grows best in a warm atmosphere, but watch the time as well as the temperature! If the recipe says, "double in size" it means that, and the time of rising will depend on the temperature of the dough as well as the room.

2. Swedish Tea Ring is a variation of the old familiar tea biscuit. This delectable Scandinavian treat will always be successful when the dough is not too dry. As you knead, do not handle too much.

3. Apple Muffins keep moist and are rich enough to eat without butter. When you combine the ingredients mix only until the flour disappears.

4. Cherry Loaf is another recipe that's easy to prepare and wonderful to have on hand. Pour the batter quickly into your pan; do not spoon it in for best results.

Cinnamon Puffs
1 pkg. yeast granules
¼ cup lukewarm water
1 cup milk
2 tbsps. sugar
½ cup shortening
1 tsp. salt
2 eggs, beaten
¾ cups all-purpose flour
3 tbsps. sugar
¼ tsp. cinnamon
Soften yeast in the water. Scald milk; add sugar, shortening and

salt. Cool to lukewarm. Sift flour and add 2 cups to milk mixture. Beat well. Add yeast, eggs and remaining flour. Beat about 20 strokes. Cover and let rise until double in size. Stir down. Drop spoonfuls into greased muffin tins. Sprinkle with sugar and spice. Let rise about 30 mins., then bake in electric oven of 275 degs. for 20 mins.

Swedish Tea Ring
Use prepared biscuit mix or prepare tea biscuit dough. Roll it into an oblong about ¼ inch thick and sprinkle lightly with brown sugar, pastry spice and currants. Roll from the long side like a jelly roll. Place on a cookie sheet or pie plate, forming a ring by pinching ends together. Cut gashes, almost to the centre, about ½ inch apart. As you cut, turn each section on its side. Bake in electric oven of 175 degs. for about 25 mins.

Apple Muffins
4 tbsps. shortening
½ cup sugar
1 egg, beaten
2¼ cups all-purpose flour
¾ tsp. baking powder
½ tsp. salt
1 cup milk
1 cup chopped apple
Cream shortening, blend in sugar gradually. Beat in egg. Stir in apples and measured dry ingredients. Make a well in the centre and quickly stir in the milk. Fill greased muffin pans two-thirds full. Bake in electric oven of 425 degs. for 20 to 30 mins.

Fruit Bran Loaf
2½ cups flour
4½ tps. baking powder
2-3 cup sugar
¾ tsp. salt
1 egg, beaten
1¼ cups milk
2 tbsps. shortening, melted
1 cup bran flakes
1 tsp. butter
¼ cup brown sugar
¼ cup maraschino
Sift flour with baking powder, sugar and salt. Add bran. Combine beaten egg, milk and melted shortening. Stir into flour mixture. Melt butter in loaf pan (4 x 10), sprinkle cherries and some walnuts over butter. Pour batter gently on top. Bake in electric oven of 350 degs. for about 1 hour. Remove from pan at once.

The Question Box
Mrs. L. D. asks: How to make Quince Jam?
Answer: Quince Jam is usually made using commercial liquid pectin or crabapples.

Quince Jam
5 cups prepared fruit
2 tbsps. lemon juice
7 cups sugar
½ bottle of pectin
Peel and core about 14 quinces. Grind. Pour into saucepan and add 1½ cups water. Bring to boil, cover 15 mins. Measure 5 cups fruit into deep saucepan. Add lemon juice and sugar; mix well. Stir while bringing to a full rolling boil for one min. Add pectin (Certo) and boil 1 min. Remove from electric element, stir and skim for 5 mins. Ladle into jars.

Date Pie
Mrs. C. J. asks: How to make Date Pie?
Answer: Cut ¼ lb. dates into ½ inch slices and separate. Cover with water and simmer covered for 10 mins. Add 1 cup milk, ¼ cup sugar, 1 tsp. flour and 1 beaten egg. Cool until thick. Chill. Pour into baked 9-inch pastry shell. Spread with whipped cream.

200 March Out In School Blaze

Training paid off Wednesday morning when 200 students marched out in quiet and orderly fashion from the three-story Markham High School as a roof fire, started by chimney sparks, threatened the building. Flames were extinguished by Markham fire brigade after an alarm was turned in by residents of a house next to the school. Damage was estimated at \$300.

Interesting Items from Overseas Writer

By George Abell of Stouffville

Looks as if the government knew that we were talking about the shops over here last week. Very obligingly they have made a census of retail stores and the first report came out today with some figures that have never been known before.

There are 531,000 shops in Britain and half of them are the small, privately owned and operated places. Each family over here buys £100 worth of stuff a year and the average takings of the stores, big and small, works out to £9,300 which is roughly \$30,000.

Of every pound that is spent the small shopkeeper gets the lion's share, 9 shillings and 7 pence, the chain stores are next with 4 shilling and 7 pence while the huge and numerous Co-Operatives are a bad last as they only get 2 shillings and five pence out of each pound spent in Britain's stores.

The profit margin is about twenty percent gross for food stores, florists make double that profit on what they sell but tobaccoists are hard put to make a living, only getting one shilling for themselves out of every ten shillings worth they sell. That's enough on that subject, let's see what's been happening of any importance just lately.

For one thing the Duke of Edinburgh has been very hard on the pheasants at Sandringham, the Royal Estate in Norfolk. He and five others shot 400 cock birds between 10 in the morning and one in the afternoon yesterday. A few days ago, four of them only got 300 all day, hardly worth bothering with but I see by the score board that two weeks ago the Duke and a party of ten shot 600 brace in a day. That's a whole big bunch of cock pheasants, and you would think there would soon be a big shortage of them but they do this every winter on all the estates in the country and there seems to be plenty to shoot at all the time. I would like to stand on a blind all morning while the beaters sent the birds overhead and my faithful gunbearer loaded my artillery in between pouring brandy and passing me the chicken sandwiches.

Unfortunately my circle of acquaintances are all in my own position of being one jump ahead of the bailiff all the time so can't finance a private shoot at present. Here's one for the opticians among you. In Cardiff, Wales, 200,000 people out of a population

of 240,000 have applied for and received a pair of spectacles from the National Health Service. The only people without glasses there must be babies less than a week old and permanent residents of the churchyards.

It's getting harder though to get replacement of spare parts from the National Health such as wigs, hearing aids, glasses and dentures.

Play was stopped in a hotly contested rugby game yesterday while both teams and the umpires searched for a set of false teeth one of the players had lost. When they were found it was too late for they had been well stamped on and some of the important bits were missing.

Now you've read about how tough General Neguib is getting in Egypt. He's going to kick out the British army and do lots of big things. Well the Egyptians are so brave all of a sudden because the rat has set in on the Territorial Army here at home.

In Manchester last week a Territorial signaller showed up for a ceremonial parade wearing brown boots. Well, I ask you, brown boots! Why if such things were allowed you might see 20-year-old lieutenants with a moustache to

make them look fierce or tonqued sergeant-majors. This horrible criminal who perpetrated this vile deed was dealt with in the proper manner, however. Was on a charge of insubordination and "conduct to the prejudice of, etc.," before you could say "ten days confinement to barracks and forfeiture of twenty days pay."

Thank goodness we have a navy. The last little jewelled item of news concerns the big new meat contract with the Argentine. The chilled beef part of it is okay but the master butchers say that they will have a hard job selling the fifty thousand tons of Argentine lamb that is coming. They say it is worse than dog meat, wonder how they know? Oh well I guess there's worse things to eat than dogs, I am sure we will never tell the difference to some of the so-called meat the world gets rid of over here unless the carcasses jump off the hooks in the butcher's window when a cat goes by. That seems to be the lot for now. I'll bet you can hardly wait to see what happens next week.

It's perfectly natural for the gals to want to learn popularity by male.

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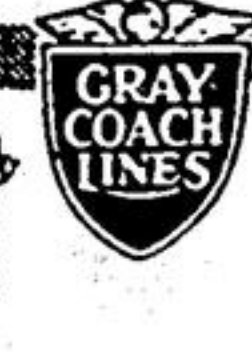
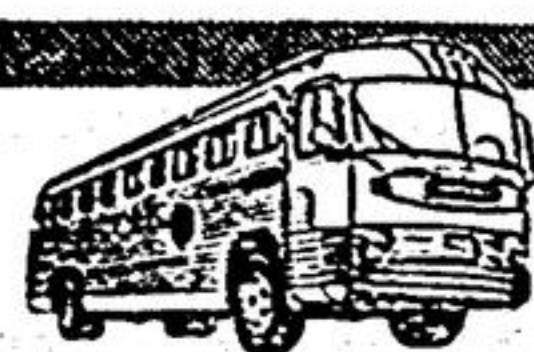
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