

Watch for Them on the Beach Next Summer



Don't get panicky. The girls were photographed in a nice warm room. On the left is Joanne Robb, daughter of Mr. and Mrs. John Robb, 8th con. of Markham. She's a former member of the Stouffville Skating Club and now a pretty model. Here she displays a black rubber faille with long torso line and fullness at the sides. The suit displayed by her friend on the right is a white orlon and cotton suit.

Christmas Table
Your Christmas Bird
Should be Dressed Up

Once more it is the time of greeting cards and carols and of wonderful things to eat -- all sparkling with the gaiety of the season. And going along with the custom of dressing up everything for the holiday season the home economists of the Consumer Section, Canada Dept. of Agriculture, have a few suggestions for decorating the Christmas bird and garnishing the platter.

They give a word of warning that the carver will need plenty of working space. Then, too, the purpose of the decoration is to enhance the beauty of the bird, not cover it up. It is important not to overload either the bird or the platter with trimmings. Paper frills or small doilies placed on the ends of the drumsticks are decorative as well as useful in handling the bird during carving, but any other garnishes used should be edible and their flavours should blend well with the poultry flavour.

To dress up the bird itself a glaze is sometimes used, especially an apricot or orange glaze on duck. For a large turkey or goose a holly decoration, made from green pepper and raw cranberries, is colourful. Just cut out pieces of green pepper in the shape of holly leaves and arrange them with clusters of the berries to look like a spray of holly. Toothpicks will come in handy in holding the berries together, and anchoring the whole decoration to the bird. For another attractive trimming raw cranberries can be threaded together with string, then arranged over the bird and in the crevices around the legs. With a few sprigs of parsley this simple garnish is very often all that is wanted, especially if the platter is small.

If a large platter is used, there will probably be plenty of room on it for a fruit or vegetable garnish around the bird. Raw cranberry and apple relish in pre-cooked unpeeled apple cups might be used or the cups may be filled with cranberry sauce or red currant jelly. As for the vegetable, it should be one that is easy to serve such as broccoli, Brussels sprouts, turnip cups filled with peas or green beans, green pepper filled with corn kernels or browned or parsley-battered potatoes.

To roast a goose, the Consumer Section recommends a 325 deg. F. oven in which it will take three to four hours to

cook either an eight to twelve pound undrawn goose or a six to nine and a half pound eviscerated one. The stuffed bird should be placed on a rack in the roaster with one cup of boiling water added and the pan covered tightly. After cooking for one hour the water and fat should be poured off and the cover left off for the rest of the roasting time.

Many French recipe books call for chestnut stuffing with goose but filberts may be used instead -- in either case at least one pound of nuts should be added to the basic stuffing. Potato, apple and apricot stuffings are all good with goose and marjoram and sage are appropriate seasonings to use. If the inside of the goose is rubbed with lemon and salt before stuffing, it is sure to be remembered with pleasure.

For the small family the Consumer Section suggests a young duck or two, as something different and hearty to serve for Christmas dinner. The skin is white and tender and the flesh underneath is dark, rich and flavourful. Ducks are quite fat so no basting is needed -- in fact after the first hour of cooking the fat and the water in the pan should be poured off, the same as with goose. A 325 deg. oven is recommended and the stuffed duck should be placed breast up on a rack in the roaster with one cup boiling water added. It will take about two and a half hours or about 40 minutes per pound to cook a four pound eviscerated duck. The flavour will improve if the cooked bird is allowed to stand awhile after cooking, so it should be taken out of the oven a little ahead of mealtime and kept warm until it is put on the table.

Stuffings that go with duck are many and varied but the semi-sweet, semi-sour flavours of fruit stuffing such as apricot, cherry or orange and raisin, seem to combine especially well with this rich meat. A stuffing highly recommended by some duck lovers consists simply of quartered apples and onions, and another one of just chopped onions and celery. Well-seasoned mashed potatoes make a good basis for duck stuffing and a combination of sauerkraut, chopped celery and bread crumbs is good, too. Basil, rosemary or tarragon are the seasonings suggested by the Consumer Section for use with duck.

SANTA IS PRACTISING FOR HIS BIG DAY OF THE YEAR



It takes practice to handle a group of reindeer, and Santa has to make sure there'll be no delay in his Christmas Eve delivery. So here he is with a "Gee, Blitzen" and "Whoa, Dancer" as he sits in his sleigh holding the reins and showing all good boys and girls that he intends to visit them soon.

tablespoons vinegar, 2 eggs, beaten, 2 squares baking chocolate, melted.

Method: Sift together flour, salt and baking soda. Cream together soft butter or margarine, honey, sugar, and vanilla extract; beat until fluffy and creamy. Stir in well-beaten eggs and melted chocolate. Add dry ingredients and vinegar alternately, a little of each at a time, stirring after each addition just enough to blend. Pour in muffin pans greased well or lined with paper cake cups; fill two-thirds full with batter. Bake in a 375 deg. F. (moderate) oven as follows; for 1 1/2 inch pans, 12-15 minutes; for 2-inch pans, 15-18 minutes; for 2 1/2 inch pans, 20 minutes. When cold, frost with a butter frosting, sprinkle with colored sugar, and cover with very finely cut mixed candied peel and glaze cherries.

Yield: 4 1/2 dozen 1 1/2 inch cakes; or 3 dozen 2-inch cakes or 20 2 1/2-inch cakes.

Honey Stars

Ingredients: Half cup honey, one-quarter cup butter or margarine, 1 1/2 cups sifted all-purpose flour, three-quarters teaspoon baking soda, one-quarter teaspoon salt, one-eighth teaspoon powdered mace, 3 tablespoons vinegar, one egg white, one tablespoon water, 2 tablespoons sugar, one teaspoon ground cinnamon.

Method: Combine honey and butter or margarine in heavy saucepan. Heat to boiling point; set aside to cool. Sift together flour, baking soda, salt, and mace. Add vinegar to honey mixture. Stir in dry ingredients; mix well. Chill in refrigerator 2 hours or longer. Work with a small quantity of the chilled dough at a time, leaving remaining dough in refrigerator.

Roll dough to one-eighth-inch thickness. Cut with a 2 1/2-inch star cookie cutter. Place on a greased cookie sheet. Combine egg white and water. Brush surface of cookies. Combine sugar and cinnamon; sprinkle on surface of cookies. Bake in a 375 degrees F. (moderate) oven 8 to 10 minutes. Immediately loosen from pan. When cool, decorate as desired.

Yield: 6 dozen cookies.

Common table salt and its components, sodium and chlorine, have more than 14,000 uses in diet, industry and agriculture.

The fossils of a "shovel-tusked" mastodon, not known before in western North America, were uncovered from the Clarno, Oregon fossil beds.



Order your CHRISTMAS TREE Early!

Finest selection of SCOTCH PINE. Stouffville Fruit Market

Township of Markham

APPRECIATION

It is with sincere gratitude that I express appreciation to the electorate of Markham Township for the confidence you have placed in me by acclaiming me Deputy-Reeve for 1956. I will endeavor to serve you during the coming year as I have in the past.

W. L. Clark.

Turnips and Cabbage WANTED

in large quantities

M. A. BROWN

Phone 176w2.

Stouffville

Give The Tribune at Christmas

YORK COUNTY FEDERATION OF AGRICULTURE

Annual Meeting

to be held in the

Community Hall, Sharon.

DECEMBER 14, 1955, 11 a.m.

All members are invited to attend this important meeting -- Lunch will be provided.

FRANK MARRITT, President.

FRED WICKS JR., Secretary.



ONTARIO PROVINCIAL POLICE

Recruits Wanted

All candidates seeking appointment must be: British subjects; between 21 and 35 years of age. Not less than 5'9" in height, in stocking feet; not less than 160 pounds, and not more than 200 pounds in weight; medically, mentally and physically fit.

Educational qualifications equivalent to two years High School; of good moral character and habits.

Must possess Ontario Chauffeur's or Operator's license.

Must be willing to serve anywhere in the Province.

APPLY:

ONTARIO POLICE COLLEGE, 291-95 Sherbourne Street, Toronto, Ontario.

VOTE to re-elect

WIN

TIMBERS

FOR COUNCIL 1956

FOR THE VILLAGE OF STOUFFVILLE.

Polling Day, Dec. 12th

10 a.m. to 8 p.m.



Honey Adds New Richness To Your Holiday Baking

Honey Christmas cookies are new and will give a surprise touch to Yuletide baking.

Serve these extra good cookies and you will find your holiday guests asking just how you made them.

The secret is honey. In addition to giving them a richness which sets the cookies apart, it also helps to keep them fresh longer.

Glazed Cookies

Ingredients: 2 cups sifted all-purpose flour, one teaspoon baking soda, one teaspoon salt, half cup soft butter or margarine, one teaspoon vanilla extract, half teaspoon almond extract, two-thirds cup honey, 1 egg, well beaten, one-quarter cup vinegar, half cup finely cut mixed candied peel, half cup finely cut red or green glace cherries, half cup finely cut shredded coconut, one egg white slightly beaten, red sugar sand, split blanched almonds.

Method: Sift together flour, baking soda, and salt. Cream together butter or margarine, vanilla and almond extracts, and honey; beat until fluffy and creamy. Beat in egg and vinegar. Stir in sifted dry ingredients gradually; blend well. Mix in candied peel, cherries, and coconut. Chill dough several hours or overnight.

Shape one-quarter of dough at a time, leaving remaining dough in refrigerator. Shape into balls three-quarter-inch in diameter. Place 2 inches apart on greased cookie sheet. Grease the bottom of a 2-inch diameter glass tumbler, then dip in flour. Press cookies with greased and floured tumbler, dipping tumbler in flour as needed.

Brush surface of cookies with slightly beaten egg white; sprinkle with red sugar sand. Arrange split blanched almonds in flower-petal pattern on each. Bake in a 375 degrees F. (moderate) oven about 12 minutes. Remove from pan immediately. Yield: About 6 dozen cookies.

Poinsettia Balls

Ingredients: 3 cups sifted all-purpose flour, half teaspoon baking soda, half teaspoon salt, one cup butter or margarine, two-thirds cup honey, 2 tablespoons grated orange rind, 2 eggs, separated, one tablespoon grated lemon rind, two tablespoons white vinegar, 1 1/2 cups finely chopped pecans, 7 dozen red glace cherries.

Method: Sift together flour,

baking soda and salt. Cream together butter or margarine and honey; beat until light and creamy. Beat in egg yolks until well blended. Beat in orange and lemon rinds and vinegar until well blended. Stir in dry ingredients gradually; mix well. Chill dough for one hour.

Form into balls about one inch in diameter. Beat the egg whites slightly. Dip balls in egg whites, then roll in pecans. Lay 2 inches apart on greased baking sheet. Cut each cherry with scissors from top almost to bottom in thin slices to form petals.

"Spread" a cut cherry on top of each ball, spreading petals into a flower. Bake in 325 deg. F. (slow) oven for 18 to 20 minutes.

Yield: 7 dozen cookies.

Honey Cookies

Ingredients: 1 cup sifted all-purpose flour, half teaspoon baking soda, one-quarter teaspoon salt, half teaspoon ground cinnamon, half teaspoon ground cloves, half teaspoon ground allspice, one eighth teaspoon ground nutmeg, one-quarter cup shortening, half cup honey, one quarter cup firmly packed brown sugar, one egg, beaten, 2 tablespoons milk, 2 tablespoons vinegar, one-quarter teaspoon imitation rum extract, one-quarter teaspoon vanilla extract, half cup seedless raisins, half cup currants, half cup finely cut candied pineapple, half cup finely cut candied citron, three-quarter cup sliced glace cherries, 1/4 cup coarsely chopped pecans.

Method: Sift together flour, baking soda, salt, and spices. Cream together shortening, honey, and brown sugar; beat until light and creamy. Beat in egg, milk, vinegar, rum and vanilla extracts. Stir in dry ingredients gradually. Mix in fruits and nuts. Drop from tip of teaspoon onto greased baking sheet. Bake in 325 degrees Fahrenheit (slow) oven about 20 minutes. Remove from pan immediately. When cooled, frost with confectioners' sugar frosting and garnish with cinnamon redhots, or glace cherries, or colored sugar sand.

Yield: 4 dozen cookies.

Jewel Boxes

Ingredients: 1 1/2 cups sifted cake flour, one-quarter teaspoon salt, three-quarter teaspoon of baking soda, one-third cup soft butter or margarine, half cup honey, one-quarter cup sugar, one teaspoon vanilla extract, 3

Stouffville Municipal Elections

Monday, December 12



Make sure you VOTE for the candidates of your choice

- 3 Members of Council
- 3 Public School Trustees
- 1 Public Utilities Commissioner

— Polls Open from 10 a.m. to 8 p.m. —

Space contributed in the service of the community by JOHN LABATT LIMITED.

