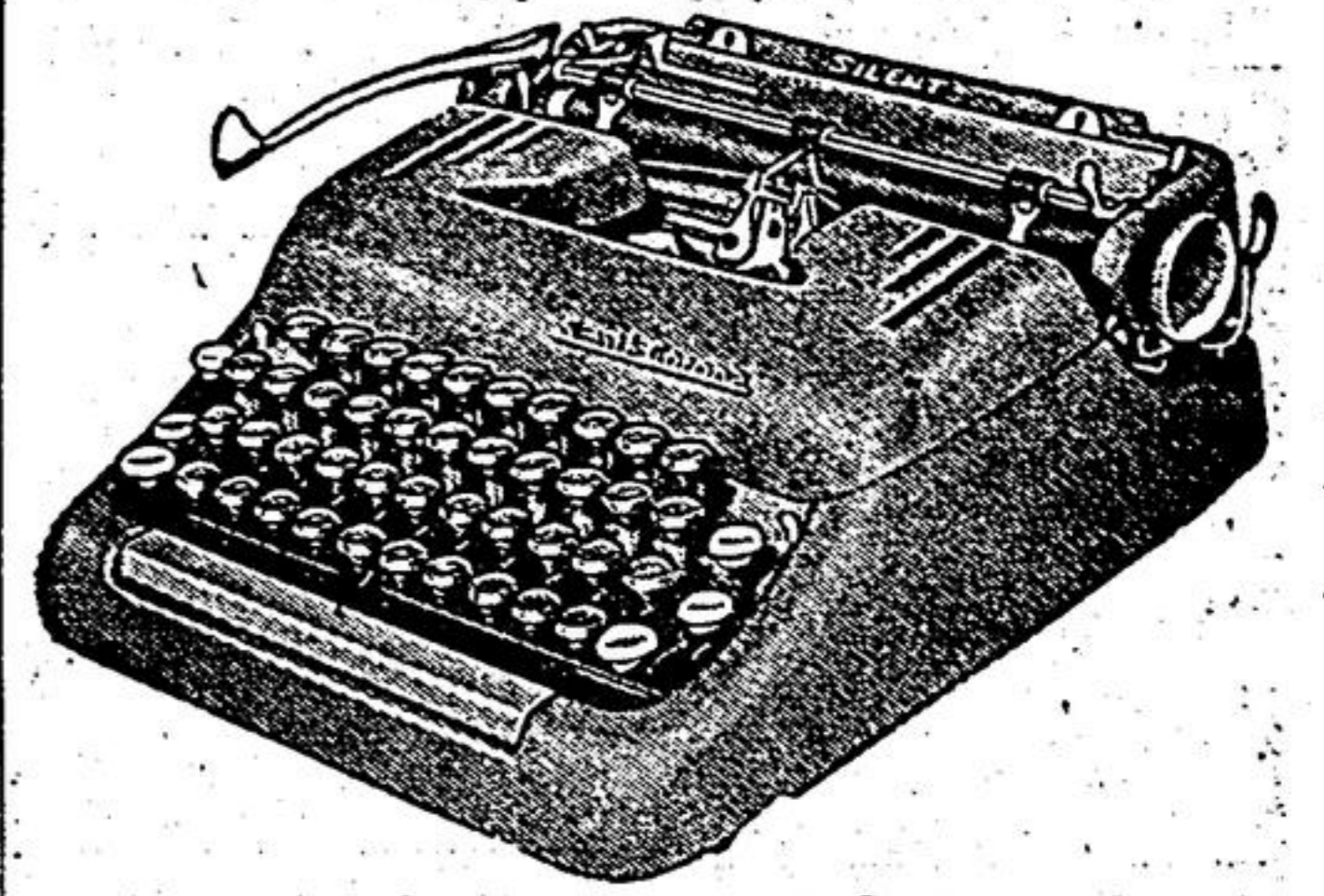


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not only in meadow and stream, but along the roads of life as well. Take a boy fishing, hunting, hiking, camping or for a walk in the woods and he comes into his own. Brash, timid, or indifferent though he may be, he emerges a young individual, at once interested, confident, and amazingly eager to learn as much as possible about the exciting world that surrounds him. And there is indeed joy in the heart of the lad who shares with his father, and "pal," of a "big catch," the flickering light of a campfire, or the mere act of sharing in the wonders of the world outdoors.

## World Outdoors

By Mike Bennett

"Take a boy fishing—today." In this world of slogans, mottos and catch-phrases, these are words with a simple, direct and purposeful meaning. Lucky indeed is the lad who inherits a natural love of the world outdoors. With such an inheritance unflinchingly, comes self-practiced coaching in the ethics of sportsmanship and fair play, so essential to future successes,



"Dad, did you pick up my dress?"

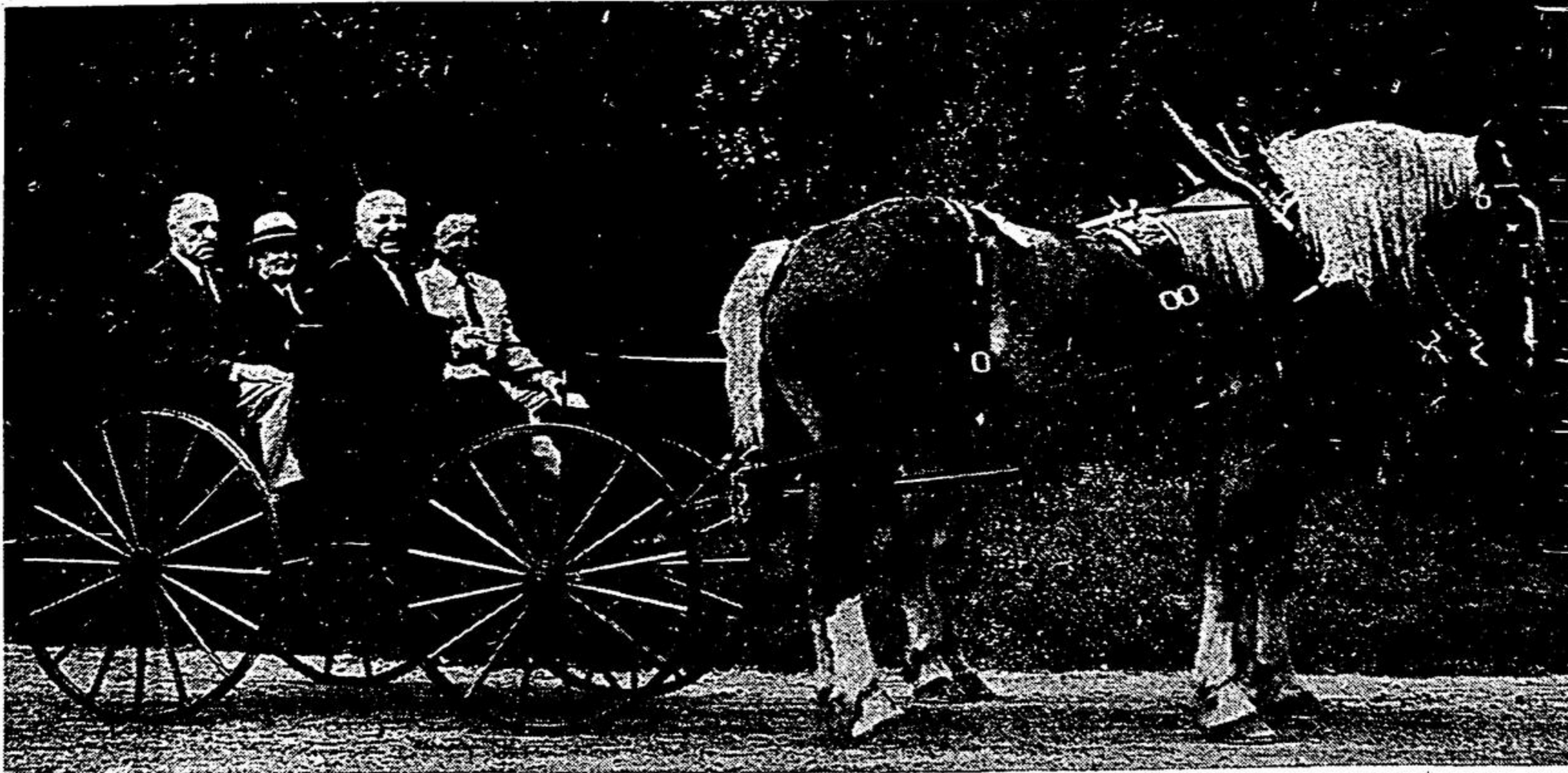
That young voice hits Dad where it hurts. He was so sure he'd remembered everything. And here is Amelia, with a heavy date, demanding her dress which he forgot to pick up at the cleaners. Why, grumbles Dad, don't women do their own shopping?

ments—the things you buy regularly. And the rest of the money was spent for equipment, wages, feed, seed, fertilizers—everything that farmers need to produce food in abundance.

The answer is that farm women usually do. In fact, their shopping, in person and by mail, adds up to a lot of money. How much? Well, last year, farm families put about 2½ billion dollars into circulation. That's over twice the amount spent for all the new housing in Canada. About 1,000 million dollars went for household require-

All this farm spending for consumer goods and services helps to keep a great many Canadians employed in a wide variety of businesses and is a powerful stimulant to progress and prosperity. This is made possible by good farm management; efficient practices which include the use of modern farm machinery.

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Leading the parade to the Mills Rd. Extension last week were, left to right, W. J. Taylor, Warden of York County; Major A. A. Mackenzie, MPP, North York; Hon. J. N. Allan, Ontario Minister of Highways, at the reins; and Norman W. Long, Chairman, Toronto and York Roads Commission.

## Musselman's Lake News

At the annual meeting on Sunday, June 22, the following officers were unanimously re-elected — Mr. E. Hadfield, president; Mr. J. LeBer, Vice Pres.; Mr. A. Rickerby, Treasurer; and Mrs. R. Brown, secretary. All officers wish to thank the members for their trust and support.

A corn-roast has been planned for Saturday, Aug. 17. Tickets will be available shortly, so let's make this one the best yet. Mr. Joe Brown and his committee have done a wonderful job on our beach, what with painting the equipment and building a guard rail. They also built a safety boom where the children may swim.

We were very disappointed last week to find that vandals had smashed up our beach equipment and torn down signs. This could be avoided with proper police protection, as we all know, there is an absence of policing during the week, especially week-ends.

Members are very much perturbed about the wild drivers on the lake each weekend. These drivers have no concern for the safety of children or people swimming. They speed around with skiers and surf boards with 25 h.p. motors which are far too big for the lake. Also the motor cars are being driven by wild drivers around the lake, screeching tires, loud mufflers, blowing horns, with no thought of safety or concern for either children or adults.

Congratulations to Mrs. Burns our President's mother, Churchill Drive, who celebrated her 80th birthday on July 21st. With all her children calling, it was a gala day. We also want to extend a hearty welcome to Mr. and Mrs. Bustin who have taken up permanent residence next to Mr. Doust's cottage and Mr. and Mrs. W. Kelly who are living on Churchill Dr., next to Mr. James Brown's cottage.

A special welcome is in order for Mr. Laurence Hie and family who have purchased the Pigeon property. They call their place "Shalimar" and have spent much time fixing the property and booth. Their efforts have beautified this end of the lake, making it a very pleasing corner. Mr. Hie has also purchased the lake front property for a picnic grounds, and has a large lot for parking of cars. Keep up the good work, Laurence, we are all with you. This is a wonderful improvement for our corner.

This year a slide was purchased for the children. Cottagers may have a family membership for \$2.00 per cottage per year. Tickets available at Shalimar Booth or officers of Churchill Drive Assoc. Join now and have a safe place for the children and a shady spot for yourself. Picnic tables are available, so mother bring a lunch and spend the day — relaxing at 'Churchill Beach.'

## Markham Building Up \$70,000

In a six month building summary covering the period from January to June 30th, Markham Township Planning Director R. Forrest reports that building in Markham is up \$70,000 over a similar period in 1956. The total value of buildings constructed amounted to \$892,245.00. A breakdown of the building by categories is as follows: Residential \$595,700.00, accessory buildings \$11,395.00, industrial and commercial \$38,150.00, public buildings \$247,000.00.

Irksome are the chores diurnal, in the season that is vernal.

## August Vegetables Make A Most Colourful Display

Green, gold, red and creamy white — what a colourful display August vegetables present! Homemakers can't help but be inspired to prepare bright, new dishes that will tempt their families' appetites, for the abundance and fresh, good quality of summer vegetables make meal planning a pleasure.

Vegetables are prettier, more colourful and retain more of their valuable vitamins and minerals when they're properly cooked. The general cooking rules are simple — cook vegetables quickly in as little cooking water as possible, season lightly, add butter or your favourite sauce and rush to the table.

For a flavour treat cook several vegetables together; for example, diced carrots, peas, onions and celery. Combine vegetables with other foods in stews, boiled dinners, soups and casseroles or add vegetables to creamed fish or meat dishes and scrambled eggs. Use more vegetables raw in salads, such as sliced raw mushrooms, cauliflower, thin slices of raw beets, broccoli buds.

Buy fresh vegetables often—the shorter the time from garden to table, the better the flavour, texture and colour will be.

**Serve Sauces with Vegetables.** Add potatoes, turnips, onions, mushrooms, peas, carrots, cauliflower, yellow beans, celery or a combination of any of these vegetables to cream sauce or cheese sauce.

Pour drawn butter or parsley butter sauce over Brussels sprouts, green beans, potatoes. Use Hollandaise sauce on cauliflower, broccoli.

With beets, broccoli, yellow beans and cabbage use vinaigrette or sour cream sauce.

**Try Various Cooking Methods For Vegetables.** BOIL potatoes, parsnips, broccoli, cauliflower, turnips, peas, cabbage, tomatoes, green vegetables, squash, onions etc. in only enough boiling, salted water to prevent sticking. When tender, serve buttered, or with herbs or sauce. BAKE stuffed peppers, stuffed or plain onions and tomatoes, potatoes, beets, squash, beets, carrots, corn, eggplant, etc. in moderate to hot oven. Add butter and seasoning before baking except when baked in skin. STEAM potatoes, corn on the cob, squash and many other vegetables in perforated steamer pan over boiling water. Serve

with butter or sauce. BROIL raw tomatoes, sliced eggplant, raw or cooked mushrooms, precooked whole onions, raw sliced potatoes or onions, precooked potatoes (halved lengthwise) and precooked squash. Brush vegetable with butter, season and place on pan in broiler three inches from direct heat. Cook until tender. For a change sprinkle grated cheese on vegetables being broiled.

FRY raw potato slices and crumbed or batter-dipped vegetables like cauliflower and broccoli in hot deep fat. When crisp and brown, drain on absorbent paper. Salt if desired.

PAN-FRY sliced or shredded cabbage, carrots, onions, green beans, potatoes, celery, parsnips and greens in melted butter (about 1 tablespoon for each cup of vegetable) in heavy pan. Season, cover and cook slowly until tender.

### Season Vegetables with Herbs and Spices

To vary flavour of vegetables add herbs or spices sparingly, to suit taste. Try rosemary with potatoes, peas, turnips, cauliflower; savoury with green beans; thyme with beets, carrots, onions, potatoes; mint with zucchini, spinach, carrots, new potatoes, peas; basil with tomatoes, beets, onions; nutmeg with carrots, spinach; marjoram with zucchini, spinach, carrots, peas; mustard seeds with beets or to garnish salads; celery seeds with coleslaw; tarragon with mushrooms, celery, saffron with tomatoes, broccoli, cabbage.

**It's a Treat With August Fruits** At a recent taste panel held at the Consumer Section, Brown Sugar Crunch was elected as the dessert of the month. It is truly a summer dessert, with delicate flavors that combine pleasantly with fresh fruits and berries. Try it as a topping on apricots, peaches, melons, blueberries and other August fruits. It is also very delicious when served by itself in sherbet glasses.

**Brown Sugar Crunch**  
2 teaspoons butter  
1½ tablespoons brown sugar  
2 tablespoons chopped nuts  
½ cup any ready-to-eat cereal  
¼ cup whipping cream  
2 tablespoons brown sugar  
Few drops vanilla.

Melt butter in saucepan. Add sugar and nuts and heat over low heat for 2 minutes. Add cereal, coarsely crushed. Cool thoroughly — (this is important!). Combine the whipping cream with the 2 tablespoons brown sugar and vanilla and whip until thick. Fold in half of nut mixture. Pour into a freezer tray. Top with remaining nut mixture. Chill in freezing compartment 1 hour. 4 to 6 servings.

### Peach Patter

Of all the pleasures of eating, few compare with the fragrant, perfect peach. A good crop is expected this year. Fortunately most Canadian peaches have the freestone characteristic with the flesh easily removed from the inner stone. This makes them easier to handle for canning, freezing, baking or eating raw. When you shop, ask for Canadian peaches.

Peaches go as far back in history as 2000 BC in China where they grew wild. The fruit of this tree though, was small, hairy and hard with a sour flavour, unlike our delicate peach of today. From China it travelled along old caravan routes to Persia and eventually to Greece by 332 BC, where it was described as a Persian fruit. Peach culture spread over the temperate parts of Europe in the centuries that followed. The Spaniards probably planted the first peaches in the New World and others planted peaches as they established their settlements. An aid to peach tree spread was given by the Indians who carried them inland far in advance

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## FEED EFFICIENCY IN EGG PRODUCTION

Feed efficiency is a measure of the pounds of feed required to produce a pound of product. All factors that enter into the determination of this characteristic must be considered if maximum returns are to be obtained from the poultry enterprise, says T. M. MacIntyre, Senior Poultryman, Canada Dept. of Agriculture Experimental Farm, Appan, N.S.

The main factors to consider in measuring feed efficiency are rearing, feeding, and management. The feed required for maintenance is highly correlated with body weight. Thus for maximum efficiency the egg producer must have a relatively small bird. A four-pound bird laying 100 eggs per year will require about 74 pounds of feed whereas a six-pound bird laying at the same rate will require about 91 pounds. Thus the lighter birds require about one pound of feed per dozen eggs less than the heavier birds if both lay at the same rate. This represents a substantial saving.

The type of ration also plays an important role in feed efficiency. Rations containing large amounts of corn, wheat, and some animal fat, are coming to common use. These are referred to as high energy rations and are more efficient for egg production than low energy rations. These high energy rations usually cost more per lb. but because they are more efficient the cost per unit of production may be less than for low energy rations. Feed should be purchased on the basis of cost per unit of production rather than on the basis of price per lb.

With a good bird and good feed, correct management factors make a profitable enterprise. In management, adequate and proper feeding, and watering are probably the most neglected. Laying hens should be provided with about six inches of hopper space per bird. Feed hoppers should be designed so that there is a minimum of feed wastage. Studies have shown that feed wastage may be as high as 25 percent if the feed hoppers are filled too full. Good judgment in handling feed is of great importance in improving feed efficiency.

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