

Late Elsie Reesor

Her family ties strong to end

MARKHAM — John and Elsie were married June 21, 1962 and to that union was born three daughters, Marlene (Mrs. Don Chubine) of Stouffville; Elaine, Victoria, B.C.; Donna at home and one son Keith, Markham R.R. 2. Also surviving are her father and step-mother, Willis and Elmina Wideman; four sisters, Elva (Mrs. Homer Dike); Loreen (Mrs. Homer Witmer); Mary (Mrs. Paul Schlichter); Carol and six brothers, Gordon, John, David, Howard, Willis and Merle.

Mrs. Reesor enjoyed sewing, completing many wedding dresses for brides-to-be in the area. She was also skilled at cake decorating.

Her wide circle of friends was evidenced by the more than 300 attending the service. Rev. Paul Martin and Rev. Harold Chamberlain were in charge with special music by Joan Grove at the piano and Bob Sheahan on guitar. Pall-bearers were six nephews, Donald Reesor, Marvin Reesor, David Burkholder, Bob

Wideman, Kenneth Wideman and Ronald Bridle. Honorary pall-bearers were, Mrs. Mary Reesor, Mrs. Evelyn Byer, Mrs. Edith Byer, Mrs. Thelma Hoover, Mrs. Eva Diller and Mrs. Gwen Wideman.

The pain of her illness was made easier to bear because of assistance, both day and night, provided by the ladies of Wideman Church. The family are also appreciative of the help given by physician, Dr. Douglas Brodie and pharmacist, Cliff Aiken, both of Stouffville.

Interment was made at Wideman Cemetery.

Clarence Doner

90th birthday

Marvellous memories

STOUFFVILLE — Clarence Doner vividly recalls the first train that travelled the C.N. route through Gormley, in fact, he remembers the survey crews working on the line before the track was even built.

These and other memories were recalled, Sunday, during an 'open house' in his honor. The occasion was held to mark Mr. Doner's 90th birthday, a milestone reached Dec. 6.

Born on the third concession (Leslie Street), the son of Daniel and Elizabeth Doner, he attended public school at S.S. No. 7, Markham. Two room-

mates still living in the area are Allan Hoover, Leslie Street and Heber McCague, Victoria Square.

"It was a big thrill," recalls Clarence, thinking back to the first train that came through. "We all ran to meet it". The Gormley station was located on their farm.

He remembers how the train hit a "sink hole" as it approached Gormley from the south, causing heavy damage to the track. Until repaired, passengers were transferred to another unit that came down from the north.

Mr. Doner's father shipped milk into

Toronto on the train. The freight charge was fifteen cents a can.

Young people in the community made their own fun back then. Softball was played in a pasture field on Charlie Hoover's farm next door and in the winter, the kids walked to a pond on Peter Brillinger's place up the 5th concession of Whitchurch.

For twenty-five years, Clarence served as Sunday School superintendent at "the little white church" in Gormley. The present Missionary Church was erected at the same site.

Mr. and Mrs. Doner are members in the congregation of the Christian and

Missionary Alliance Church, Unionville and, while unable to attend right now, this vacuum is filled by regular worship at Parkview Home where they now reside. He describes Parkview as "one of the best places around."

Clarence and Margaret (Baker) were married sixty-four years ago "and I'd marry the same man again," says Margaret. They continued to live on the home farm at Gormley, then built a new residence on Park Drive North in Stouffville. A skilled carpenter, Clarence did much of the interior and exterior trim on homes erected by Russ Forfar. Both speak with



CLARENCE DONER

Mrs. Reesor, the former Elsie Wideman, was born south of Lincolnville, the daughter of Mr. and Mrs. Willis Wideman. She was a member in the congregation at Almira Mennonite Church but later changed her membership to Wideman Mennonite when the Almira charge closed down.

Lamb auction

Generous response

STOUFFVILLE — A lamb, donated by Joe Diadamo, RR 2, Stouffville plus generosity displayed by patrons attending Saturday's auction at the Sales Barn, resulted in an outpouring of financial assistance towards survivors of the tragic earthquake in southern Italy.

A total of \$1,205.00 was raised in a matter of minutes. All the money will go to refugee relief. Gino Desimone of

Stoney Creek submitted the top bid of \$400 for the lamb. Stockyards' owners, Norm Faulkner and Frank Bennett agreed to pay half this figure.

Then, from all sides, donations started pouring in. Five people gave \$100; one offered \$50; another \$30 and four, \$25. A gentleman from Toronto donated \$125.

When all was over, the Fund was richer by \$1,205.00.

Editor's Mail

Town must have goals

Dear Mr. Thomas:

Your "gloom and doom"; editorial in the issue of Nov. 27, appeared to come down rather hard on Ward 6 councillor Jim Sanders. This is not to say I don't agree with you (life must still go on despite our energy problems), but the councillor, I feel, was only expressing an opinion that many of us tend to overlook. We must be concerned about future energy supplies and what they're going to cost.

However, that's not my reason for writing.

It would appear that your criticism of Mr. Sanders, prompted him to contact your paper (or you to contact him). The "vision", if I may call it that, shows said councillor to be a different type of person than earlier contacts had revealed; indeed there may be hope for Whitchurch-Stouffville yet.

Whether within the reaches of a municipality of 14,000 people or not, a Town must have goals, even if the majority are unattainable. It gives people (especially young people), something to look forward to, possibilities, no matter how far into the future. We all need this.

Councillor Sander's idea of one or more outdoor artificial ice rinks is good. Roller-skating and curling should hold high priorities here. Bike paths and jogging trails—why not?

In my opinion, none of the aforementioned are beyond our financial capabilities if we, as a Town, put our collective minds and energies to it. However, if we're merely content to sit back, fold our arms and do nothing, then nothing will be the result.

And one more thing, I fully endorse your recommendation (Tribune edition, Dec. 4), that Whitchurch-Stouffville needs a Hall of Fame. What a marvellous project for one of the service clubs to undertake and what a memorial to folks, past, present—and future. I can personally think of enough candidates that would undoubtedly qualify and so can you.

These are the things that take a Town out of the ordinary and make it special. These are the things that make people proud and a community great.

I'm behind your suggestion one hundred per cent and I'm sure I speak for many more.

Sincerely,
John Winters,
Stoffer Street,
Stouffville

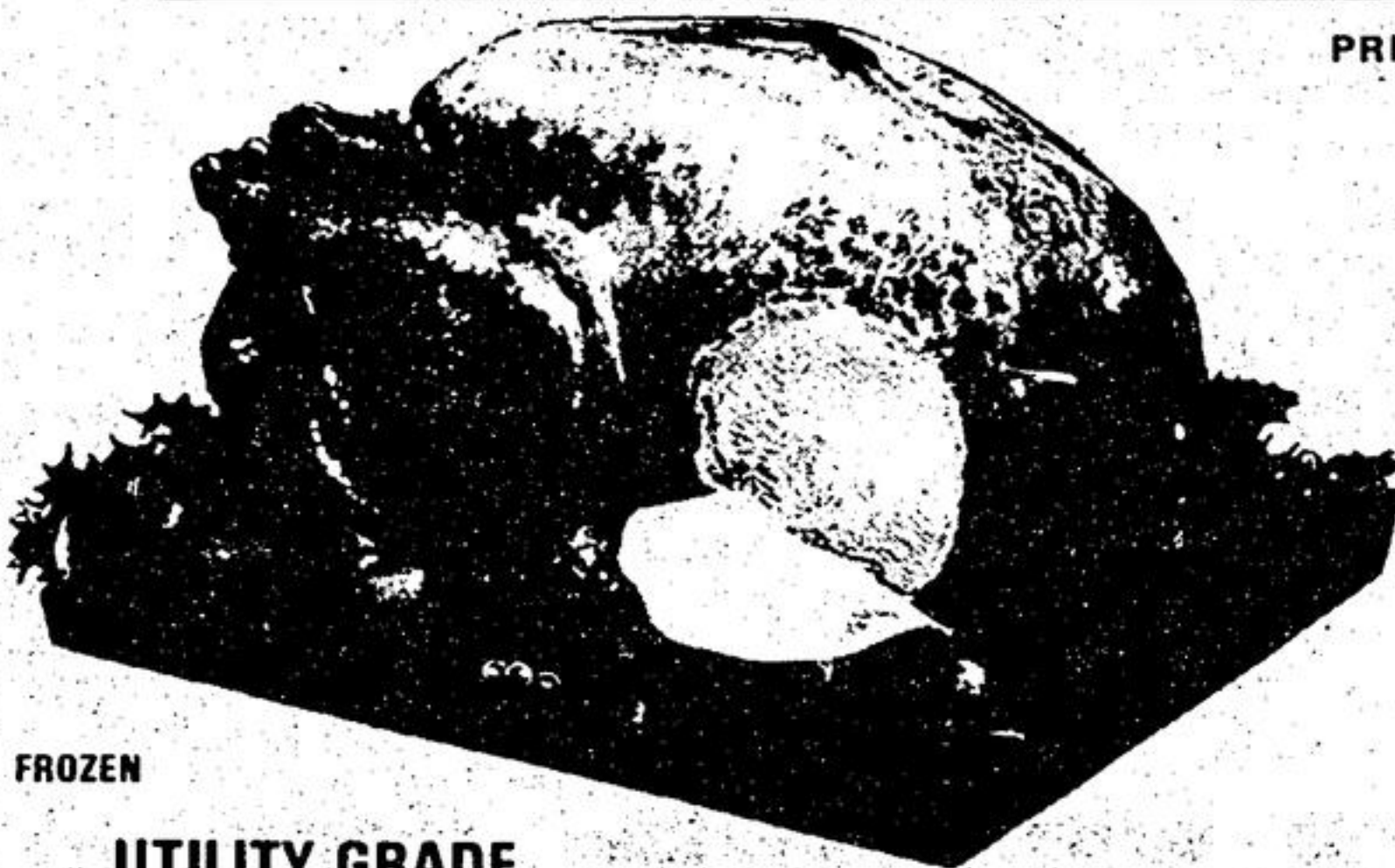
WE RESERVE THE RIGHT TO LIMIT PURCHASES TO REASONABLE WEEKLY FAMILY REQUIREMENTS

PART BACKS ATTACHED

FRESH! CHICKEN LEGS **88**¢

FRESH CHICKEN BREASTS **1.38** lb.

PRICES IN EFFECT TILL CLOSING TUES. DEC. 16



FROZEN UTILITY GRADE ALL SIZES TURKEYS **84**¢ lb.

FROZEN FINEST "A" GRADE ALL SIZES TURKEYS **94**¢ lb.

IT'S TURKEY TIME!

FINEST "A" GRADE DEEP BASTED BUTTERBALL TURKEYS ALL SIZES **1.14** lb.

You're important to us.....at zehrs

500 gram PKG. REGULAR, ALL BEEF OR MAPLE SCHNEIDERS MINI-SIZZLERS **\$2.19** PKG.

CONESTOGA SUMMER SAUSAGE PEPPERONI-COOKED SALAMI BEERWURST-THURINGER SCHNEIDERS GOLD MEATS ROUND SLICED **\$1.19** 175 gr. PKG.

10 CHOICE VARIETIES SCHNEIDERS MINI-DELI COOKED MEATS **\$1.59** 250 g. EACH

ZEHR'S OWN SMOKED-FULLY COOKED BONELESS DINNER HAMS **\$2.98** lb.

SLICE AND FRY OR USE IN YOUR FAVOURITE STUFFING CAMPFIRE FROZEN SAUSAGE MEAT ROLLS **\$1.19** 500 g. PKG.

BEEF AND PORK BURNS BREAKFAST STYLE SMALL LINK SAUSAGES **\$1.48** lb.

"A" GRADE BONELESS RUMP ROAST OR EYE REMOVED OUTSIDE ROUND ROAST **\$2.78** lb.

BONE-IN "A" GRADE-FULLY AGED FULL CUT ROUND STEAK **\$2.78** lb.

SCHNEIDERS FAMILY PAK BEEFBURGERS 1 KG. CTN. **\$4.29**
SCHNEIDERS TANGY FRESH SAUERKRAUT 900 ML. POLY BAG **\$1.18**
PRIDE OF CANADA CHOPPED SUET 12 oz. **97¢**
MAPLE LEAF ENGLISH STYLE BACK BACON 175 gr. PKG. **\$1.59**
MAPLE LEAF FULLY COOKED SMOKED COTTAGE ROLL lb. **\$2.29**

A DELICIOUS WAY TO SERVE TURKEY LEFTOVERS TURKEY TETRAZZINI!

1 1/2 cups spaghetti
1 1/2 cups celery, diced
1 cup green peppers, diced
1 large onion, minced
1 1/2 pound mushrooms, thinly sliced
1 1/4 cup butter or shortening
1 1/4 cup flour
2 cups milk
1 2 pound grated cheese
2 teaspoons salt
1 1/4 teaspoon pepper
1 1/2 teaspoon marjoram
1 1/2 to 2 cups cooked turkey
1 1/4 cup sherry
3 1/4 cup Parmesan cheese

Boil the spaghetti following instructions on the package. Drain.
Cook the celery, green pepper, onion and mushrooms in the butter, until they are tender. Blend in the flour. Add the milk and stir until the sauce is creamy.
Add the grated cheese, salt, pepper, marjoram, turkey and sherry. Cook over low heat until the cheese has melted.
Pour the sauce over the spaghetti. Stir to blend. Place in a casserole. Sprinkle with Parmesan. Bake in a 350° oven, 20 to 25 minutes.

SPECIAL AT THE DELI COUNTER
SCHNEIDERS SLICED MOCK CHICKEN LOAF lb. **\$1.99**
BURNS ROUND STYLE DINNER HAM SLICED PER lb. **\$2.79**
"AT THE WHARF" FRESH FISH COUNTER
FRESH ATLANTIC FILLETS (NOT IN ALL MARKETS) **\$1.69** lb.
BOSTON BLUEFISH lb.