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NOTICE to FARMERS

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Stouffville, Ont.

Office Phone 45

Mrs. Frank Mertens and daughter Miss Elva Mertens of Weston were Sunday visitors at the Jos. Mertens home.

HOBBY CLUB DISPLAY

Stouffville Hobby Club will present a display of work in the Veterans' Hall, on Wednesday, March 28th, at 8.15 p.m. This display will consist of work done by members of the following classes: art, leather, smocking and sewing. The dramatic class will put on two one-act plays, "Brothers in Arms" and "Make Up and Live." Lady's hand-tooled leather purse will be drawn for during the evening. Tickets for this interesting evening may be purchased from Mrs. N. O'Boyle, Mrs. Wm. Sanders, Mrs. K. Wagg and Mrs. J. Hammerley for 25c each which includes admission and draw on purse.

W. G. Sanderson has returned to his home on O'Brien Ave. after a seven weeks' sojourn in Sunnybrook Hospital. His health is much improved, friends will be pleased to learn.

Welcome Spring?

Regardless of the current weather, all our readers were glad to recognize that official spring was ushered in on Tuesday night. Certainly we have enjoyed an open winter, despite this last fling by jack frost on Monday, and the warm sun is more than welcome, particularly to the many who have been bound up by cold and flu for weeks. Many have wound up with ear ache, others with sinus trouble, and others just can't seem to shake off the grip. Dozens of persons are being introduced to the new wonder drugs, especially if they show fever signs, we understand.

Mr. and Mrs. W. Wright of Lakeview are spending the weekend with his sister, Mrs. T. C. Gostick.

Mrs. P. M. Greenfield of Bowmanville spent a few days last week visiting at the home of Miss Ethel Byam.

The big annual tomato crop is being planted at the Brillinger greenhouses to the rear of Stouffville Motors. Hundreds of thousands of plants are nurtured here each year for the Campbell Soup Co. growers.

See the announcement in this issue of the fine new International Harvester refrigerators, being introduced in Canada for the first time. Several lovely models are on display at International Motors, Main St., Stouffville.

The Tribune is pleased to extend congratulations to Miss Mary Cook, former school teacher, who reached her 90th birthday on Wednesday of this week. Miss Cook was a former resident of Lemonville district, but has resided for some time at Mrs. Heaton's Rest Home on Church Street.

Mr. and Mrs. Archie Nesbitt who have been living in a house on the corner of the 7th con. and the townline, on the Rodanz farm, moved last weekend to Hamilton where Mr. Nesbitt has taken a position with the International Harvester Co.

Work commenced last week on the former Ward Garage, Main St., recently purchased by Cec. Hendricks, Maple Leaf Auto Sales proprietor. Mr. Hendricks intends making a number of improvements to the location, and has installed a large new set of doors in the front.

The Geo. Walsh house on Orchard Blvd. has been sold to Mr. Jos. Galway, new manager of the Stouffville Co-op. The house was only recently completed by Mr. Walsh who is a resident of Mt. Albert. Geo. Allison, local real estate broker negotiated the transaction. The sale price was not disclosed.

The new public wash-rooms recently erected on Memorial Park property to the rear of the Stanley Theatre, will be fully completed very shortly when weather conditions permit the finishing of the plumbing installations. The local Business Men's Association, the Lions Club, The Business & Professional Women's Club have all contributed to the financing of this project along with the municipality.

The campaign for the Easter Seal Crippled Children's Fund, sponsored here by the local Lions Club, ends on March 26th. Chairman Andy Williams urges those who have not yet sent in their contributions to do so as soon as possible. The Easter Seal campaign is the only means the Crippled Children's Society has of raising money. The society looks after every crippled child in Ontario where the family is unable to give the child proper care.

MARIE JACK HAIRDRESSING
LLOYD AVENUE
Stouffville
PERMANENT WAVING
Machine, Machineless, Cold Wave
Hair-styling and Shaping
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Whitchurch Township Council will hold their regular meeting this Thursday evening at 8 o'clock.

The first local maple syrup appeared in town last week and found a ready sale at \$5 per gallon.

Mr. and Mrs. Win Timbers are holidaying in Florida for a couple of weeks. They left a week ago Friday and are visiting several relatives in the south.

The public is asked to note that the time of International Motors, "Family Nite," has been moved ahead to 8 o'clock, rather than 8.30, as appears in the display adv. in this issue.

Geo. Morrison, 83 years of age, who was struck and killed while walking across No. 11 Highway at Willowdale last Thursday evening, was an uncle of James Morrison and Mrs. Wm. Echardt of Stouffville.

The public are advised by the local Business Men's Association that all stores in Stouffville will be closed on Good Friday of this week, but will remain open on Easter Monday which is recognized as a holiday chiefly by schools and banks.

The big Lloyd Turner implement and furniture sale on Monday, ran into extremely bad weather. The implements however, were disposed of but the furniture sale has been postponed until this coming Monday, March 26th.

Mrs. Fred Alsop of Stouffville is in England for two weeks visiting with her uncle, Thomas Knott and other relatives at Bamber Bridge, Lancashire. Mrs. Alsop travelled by T.C.A. trans-Atlantic service and will fly back next weekend.

Rev. Samuel Goudie and his bride of sixty-two years ago, marked their anniversary event on Tuesday of this week, quietly at their home on Mill Street. Mr. and Mrs. Goudie enjoy comparatively good health for their long years. They also are blessed with a wide circle of friends in the Mennonite group who are very proud of them.

The death occurred at Sunnybrook Hospital on Wednesday, March 14th, of James D. Reesor of Toronto. James Reesor was born in Markham, a son of the first manager of the Standard Bank in that town. He himself will be recalled by many local friends as a former banker in Stouffville in the days of the Standard branch here. He was a veteran of the First War. Surviving are his wife, the former Anne Heyes, a son James, and two sisters, Miss Kate E. Reesor and Mrs. Arthur Lang. Interment was made in Grace Church Cemetery, Markham, on Saturday afternoon.

Mrs. Robt. Bone was elected a director of the Canadian Mothercraft Society when this organization convened in Toronto for their annual meeting. Mrs. Bone has been an enthusiastic worker in the local society since its inception here several years ago. Mrs. I. E. Robertson, president, stated in addressing the annual meeting, that, "recent findings in maternity care have shown the need for a return to a more normal approach to childbirth after a half century of insistence that civilization had rendered childbirth an abnormal operation, and that a prospective mother be regarded as a surgical patient."

Not Enough Good Salads Former Local Girl Tells Restaurant Owners

A common complaint in Canada is that there are not enough restaurants serving really good salads, Mrs. Helen Morningstar, Toronto food consultant, last week told delegates to the seventh annual convention of the Canadian Restaurant Association in the Automotive Building. Mrs. Morningstar is the former Helen Hastings, daughter of Mr. and Mrs. S. W. Hastings, Stouffville R.R.4. Member of an all-female panel of experts who addressed the restaurateurs on preparation of various types of food, Mrs. Morningstar said that to make a pleasing salad required ingredients that were "clean, dry, crisp and chilled." Salads also needed colorful garnishes and appetizing dressing, she added.

Chicken, tuna fish, lobster and other protein salads could be garnished with grapefruit sections, celery hearts or black olives, she said. Fruit salad required a protein garnish such as cheese bars or peanut butter balls. She recommended meat balls or chicken livers as garnish for vegetable salad.

Mrs. Morningstar told the restaurant operators to be "spendthrifts with the oil and misers with the vinegar" in the preparation of French dressing. Three parts oil and one part vinegar was her advice.

Alberta Macfarlane, Chicago food and restaurant equipment consultant, who was chairman of the panel, said that good restaurateurs in the U.S. prepared lettuce for salads the day before it was to be used. The core was removed and the lettuce rinsed in cold water. It was then placed in a tightly sealed container with a perforated false bottom which allowed excess water to drain off.

American subscribers are asked to kindly take note that renewals for The-Tribune can no longer be forwarded by American money orders, but must be sent by cheque. This is an American regulation which came into effect on Oct. 1st.

Four Pairs Pants Save Whitchurch Hermit As Home Burns

William Linton, 80, termed "the old hermit of Whitchurch township," suffered superficial burns when a fire demolished the goat shack where he lived near Vivian Wednesday night.

Police Chief Richard Mulholland said the elderly recluse was sleeping wearing four pairs of trousers and 17 other separate pieces of



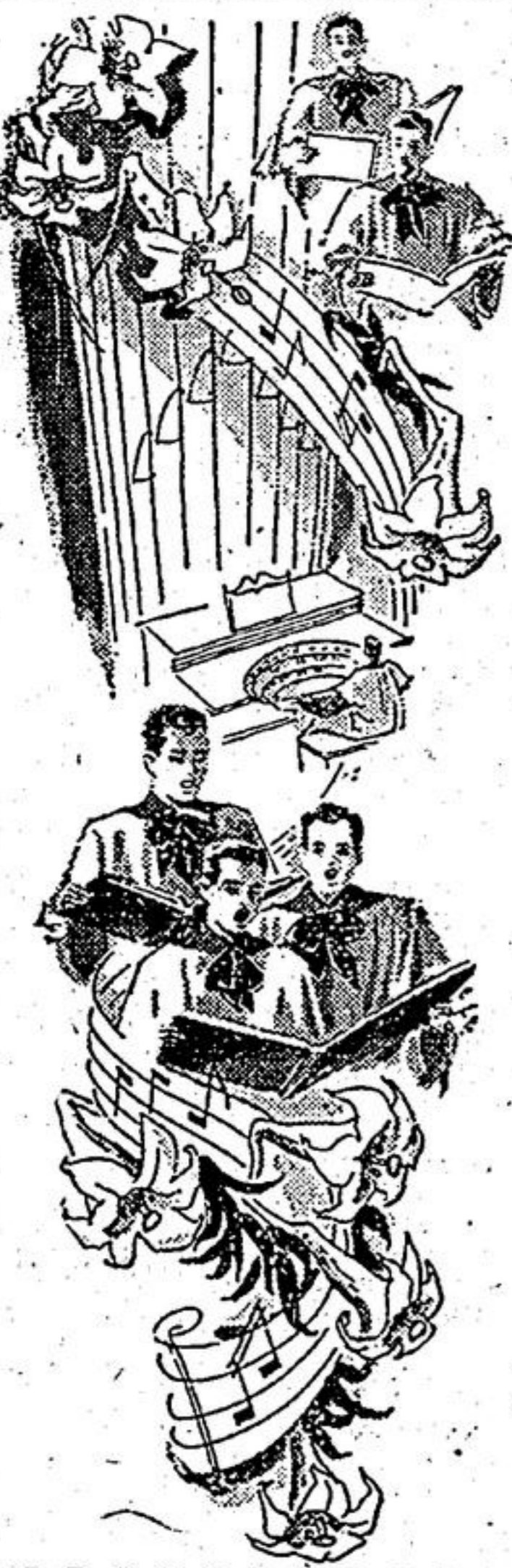
clothing, and he believed this saved his life when the fire spread to his clothes. It started in pieces of paper stuffed around the stove pipe by a hole in the roof.

Linton fell into a pool of water outside his house, which helped extinguish the flames. William Yake, a neighbor, attracted by flames shooting high in the sky, found him shouting for help. He smothered the flames with snow and when Linton refused to come to hospital he made him comfortable on a log and called police.

Taken to York County Memorial hospital, he told police he was suffering the first cold of his life because the Humane society forced him to sell his goats, which he said used to sleep with him to keep him warm. The "hermit" was the subject of an inquiry here recently when a few of his 36 goats were found dead, others starving and all in poor condition.

Linton lost his crutches and all his other meagre belongings in the fire, the chief said.

Douglas Burkholder, son of Mr. and Mrs. Ira Burkholder, has joined the navy and has been accepted in the Royal Canadian Navy Band. He will be leaving for the east coast shortly. Doug has played trombone in the Legionaires orchestra for several years and this will be a wonderful opportunity to further his musical career.



GOOD Friday

Evening

MARCH 23RD

7.45 p.m.

STOUFFVILLE
UNITED CHURCH
CHOIR
presents

"FROM CROSS to CROWN"

A Sacred Cantata
in the Church Auditorium

Conductor, Mr. Colin Bray
Organist, Mrs. Chas. Nolan

Youth for Christ

EVENTIDE HOUR

CHRISTIAN CHURCH

SUNDAY P.M.

Saturday, 8 p.m. — St. James Presbyterian Church
THE OPENING SPRING RALLY
7.45 — Educational Film.

8.00 — Song Service with Easter Music by the Choir,
the Male Chorus and Lois McKuen.
Mr. Rowan conducting in his usual genial style.

9.30 — Feature Film — "The Road Back"
A modern application of the Easter story.

SUNDAY, 9 p.m. — CHRISTIAN CHURCH
The last in the winter series of Sunday evening Eventide Hours. A special program of Easter Music has been arranged with your listening pleasure in view.
Film — "The First Easter"

HEAR — "Look Away to Jesus" and Jesus Is All You Need" on commercial recordings, sung by Y.F.C. Girls' Choir, at Farr's Radio Electric.

N. Rowan, director.

Local and Personal Happenings

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GRAY'S Restaurant

IT'S AT IT AGAIN!
TURKEY DINNERS
will be served
EASTER SUNDAY

RAWLEIGH CUSTOMERS!

Having taken over the Rawleigh route in Whitchurch Township, formerly covered by Ira D. Rusnell, I solicit your continued patronage in the purchase of these fine products. I will endeavor to handle your needs to your complete satisfaction at all times — call Stouffville 67309.

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Gormley

Phone 67309

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- FAST FEATHERING
- CORRECT BONE DEVELOPMENT



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contains all the vital trace minerals in correct proportion. Addition

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of A.P.F. (Animal Protein Factor) gives Co-op

Chick Starter all the necessary ingredients to assure maximum and productive feed efficiency.

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