

**DANCE**  
**EVERY SATURDAY NIGHT**  
**STOUFFVILLE VETERANS' HALL**  
 MODERN & OLD TIME  
 W. W. Bates Orchestra  
 — Admission - 50c —

Vaughan Township: Population 9,305; Assessment \$5,563,682.  
 Whitechurch Township: Population 4,641; Assessment \$3,086,815.  
 Taking Aurora and Richmond Hill for instance, the report shows that the population of the former is 71 per cent greater than that of Richmond Hill. Yet the assessment value is only 36 per cent greater.  
 Another striking difference is shown in Markham and Vaughan Townships. With practically similar population Markham has an assessed valuation of practically 26 per cent greater than its neighbour. The difference in this case would appear to be due to the larger number of newer houses on sub-divisions such as Highland Park.  
 Whitechurch Township, with half of Markham's population, would have to have its assessment raised 13 per cent to equal Markham's figures. The comparatively small amount of sub-division property in Whitechurch would appear to provide the answer, together with the amount of low-value housing in the Lake Wilcox area.  
 Stouffville and Markham villages present another picture of what appears, on the face of it to be an inequality. Stouffville's figures work out to an assessment value of \$335 for each member of the population whereas Markham, only 102 population less than Stouffville, shows an assessed value per person of \$441.

**THE MIXING BOWL**  
 By ANNE ALLAN  
*Hydro Home Economics*  
 Hello Homemakers! Many a time I have wished that I had written down the recipes for scones that Grandmother used to make. She used to bake 7 varieties and always had about 3 batches baked and stored in covered crocks. The "stone" covers always made a loud noise when we stole into the cold pantry to steal some but grandmother knew we appreciated them because she brought out honey to add to the ones she sliced for us.  
 Today we find ourselves sure of good baking results due to modern ranges with accurate temperature controls and delicate flavours from manufacturers' tested ingredients, especially the Canadian milled flour.  
 Take a Tip  
 Scones and baking powder biscuits are known to Home Science girls as soft dough mixtures. (This group of mixes also includes dumplings and drop biscuits but we shall talk about these items in another issue.)  
 1. Have all ingredients cold.  
 2. Grease cookie or pie plates ever so lightly.



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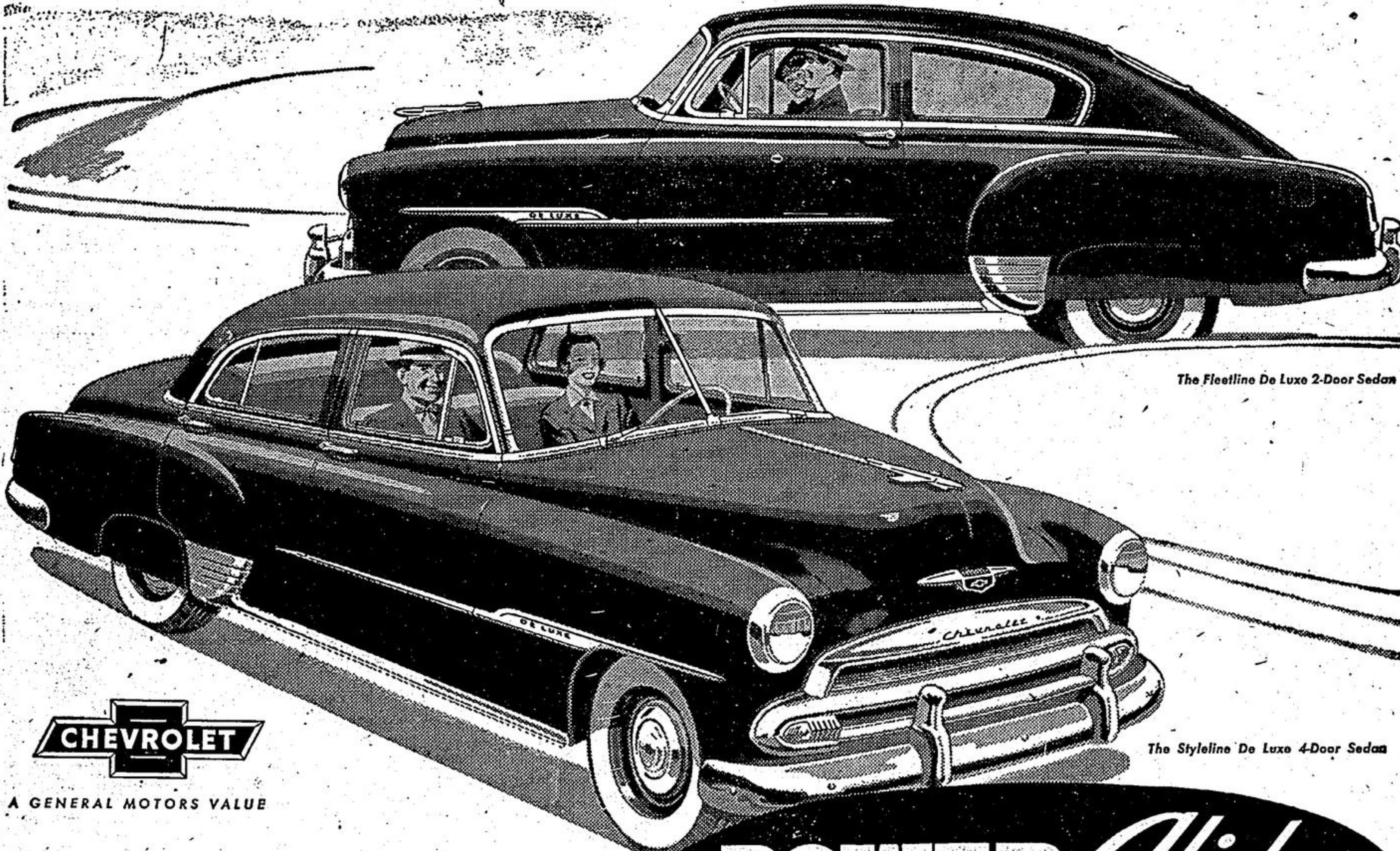
**Ontario Dept. Report Reveals Interesting Assessment Comparison**

Population of York County is now well in excess of a million, the annual directory issued by the Department of Municipal Affairs, Ontario, reveals. The exact figure based on the work of assessors for 1950, is 1,108,876, with Toronto accounting for 667,487 of that total.  
 The following interesting comparisons were worked out by the editor of the Richmond Hill Liberal.

Total assessment for general purposes is shown as \$1,658,290,693, with Toronto accounting for \$1,405,504,489 of that amount.  
 Other figures of immediate local interest are:  
 Aurora: Population 3,697; Assessment \$2,120,080.  
 Newmarket: Population 5,036; Assessment \$4,107,086.  
 Markham Village: Population 1,562; Assessment \$689,333.  
 Richmond Hill: Population 2,123; Assessment \$1,549,430.  
 Stouffville: Population 1,661; Assessment \$891,043.  
 King Township: Population 5,889; Assessment \$5,227,100.  
 Markham Township: Population 9,269; Assessment \$7,006,369.

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FEATURING THE FIRST FULLY-AUTOMATIC TRANSMISSION IN THE LOW-PRICE FIELD



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(with *Dual-Life rivetless brake linings*) Largest brakes in Chevrolet history! Extra-safe, extra-smooth, extra-durable... with both brake shoes on each wheel self-energizing... providing maximum stopping-power with up to 25% less driver effort.

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\*POWERGLIDE with 105 h.p. engine optional at extra cost on De Luxe models.

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C-5518

- Sift once an approximate amount of flour from which the required amount can then be measured.
- Measure the dry ingredients; mix and sift them 3 times into a mixing bowl.
- Measure firm, cold fat (butter, shortening, lard or margarine) by measuring spoon. Cut fat into flour with a wire blender or a knife until pieces of fat are the size of peas.
- Sprinkle cold liquid over the dry ingredients and mix lightly with a fork, adding just enough liquid to make a soft but not sticky dough. Work dough as little as possible to prevent a tough biscuit column.
- Knead the dough on a lightly floured board, not more than 20 turns.
- Flatten gently with a lightly floured rolling pin.
- Finish the product according to directions and bake in a hot electric oven.

**Fruit Scones**  
 2 cups pastry flour  
 4 tps. baking powder  
 ¼ tsp. salt  
 1 tbs. sugar  
 3 tbsps. shortening  
 ¼ cup seedless raisins  
 3 tbsps. chopped cherries  
 2 tbsps. chopped walnuts  
 1 egg, beaten  
 ½ cup milk  
 Sift and measure flour. Mix and sift dry ingredients. Add shortening and blend into the dry ingredients. Add fruits. Now blend egg and milk into the dry ingredients. Turn onto lightly floured board and knead for one minute, divide the dough into 2 parts and pat into rounds ¾ inch thick. Place on a buttered baking sheet and cut each round into 4 wedge-shaped pieces. Bake in electric oven at 425 degs. about 15 minutes.

**Buttermilk Scones**  
 2 cups sifted flour  
 2 tbsps. sugar  
 ½ tsp. salt  
 3 tps. baking powder.  
 ¼ tsp. baking soda  
 ¼ cup sugar  
 2 eggs, beaten  
 ½ cup buttermilk  
 Mix and sift dry ingredients; cut in shortening, sprinkle buttermilk into the dry ingredients. Turn onto a lightly floured board and shape into 2 rounds about 1 inch thick (not necessary to knead this mixture). Place each round on a floured pie plate, cut into wedges and bake in an electric oven at 450 degs. 12 minutes.

**Homemade Quick Biscuits**  
 6 cups sifted all-purpose flour  
 3 tbsps. baking powder.  
 1½ tps. salt  
 ¼ cup shortening  
 Measure sifted flour; and baking powder and salt and sift together in a large wooden bowl. Cut in the shortening until the mixture resembles oatmeal.  
 Cover tightly and place in the electric refrigerator until needed.  
 For tea biscuits we use 2 cups of the biscuit mix and ¾ cup water or milk.

This dough may be used for:  
 (1) Meat pie toppings. (2) Plain or fruit tea biscuits. (3) Cheese biscuits. (4) Cobblers made with stewed or canned fruit. (5) Short-cakes for fruit or meat. (6) Scones for skillet baking. (7) Pinwheel biscuits for jams or jelly mixtures.

**The Question Box**  
 Mrs. H. Mc. asks: Why do the last few biscuits being baked on a cookie sheet burn on the bottom?  
 Answer: If only 3 to 6 biscuits are being baked at one time do not use the cookie sheet as the metal gets hotter when not filled. Use a shallow pie plate for the last few cookies or biscuits.

Mrs. W. E. asks: Why do some of my biscuits look tipsy?  
 Answer: Perhaps the biscuit cutter has been sticky. Dip cutter into a mound of flour after each pressing. Always press down evenly and transfer but biscuits to baking sheet with an egg lifter.

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