

## Men sure go for a MAGIC cake

COCONUT FUDGE CHIFFON CAKE

Mix and sift into a bowl, 1 c. plus 2 tbs. once-sifted cake flour, 1 1/2 tps. Magic Baking Powder, 1/2 tsp. salt, 1/4 c. fine granulated sugar; mix in 1/2 c. desiccated coconut. Make a well in the dry ingredients and add in the order given (do not stir mixture), 1/4 c. corn (salad) oil, 2 unbeaten egg yolks, 1/2 c. plus 2 tbs. water, 1 tsp. vanilla, 2 1/2 ounces unsweetened chocolate, melted and cooled. Stir the liquids to intermingle, then stir in the dry ingredients; beat until batter is smooth. Measure into a large bowl 1/2 c. egg whites (at room temperature) and sprinkle with 1/4 tsp. cream of tartar; beat until the egg whites are very stiff—much stiffer than for meringues, angel cakes, etc. Add flour mixture, about a quarter at a time, and fold after each addition until batter and egg whites are thoroughly combined. Turn batter into an ungreased 8" angel cake pan; bake in a rather slow oven, 325°, about 1 hour. Immediately cake comes from oven, invert pan and suspend cake until cold.



Hello Homemakers! During the school exam session we brushed up on our latin. One recurrent phrase was Quo Vadis? (Where are you going?) Our usual reply, "To the kitchen," always brought forth some plain English in query of what the next meal was going to be. From experience we know that fresh salads and fruits in season are always welcome, but the test is in salad-dressing—the right dressing and the correct amount without overpowering or soaking the ingredients. A simple grouping of salads is: (1) tossed greens, (2) cooked vegetables, and (3) fruit salads (fresh, jellied or frozen). We usually select the dressings in this order, oil or French for the first, cooked or boiled for the second, and mayonnaise or cream for the fruit. Don't be afraid of experimenting—taste as you make additions to a basic recipe until it is just right.

### Take a Tip

1. Spicy vinegar from sweet pickles may be stirred into French or cooked dressing.
2. Lemon juice, honey, oil, salt and paprika all blend into a delectable French dressing for fruit salads.
3. Use leftover fruit juice for liquid in cooked dressing. Thin mayonnaise with orange juice, and how about beating a little jelly or jam into boiled dressing sometimes?

4. Try these additions to any type of dressing: tomato catsup, a dash of curry powder for fish or egg salads, a few drops of Worcestershire sauce, a trace of garlic, onion juice, a pinch of herbs or a dash of horseradish.

Now a few suggestions for salads.

1. Serve salads often; a main course salad should include meat, or eggs, or cheese, or fish. A light salad of raw and cooked vegetables can be served in place of a second vegetable or to accompany a casserole.
2. Cut ingredients in pieces small enough to be easily handled with a fork yet large enough to retain their identity.
3. Diced celery, grated carrot or cabbage in potato salad is important for its crispness as well as its flavor. Include at least one raw vegetable or crisp fruit in salads of soft texture.

Eye appeal is definitely important. Add at least one colorful ingredient to each salad. A sprinkle of grated raw carrot or beet, minced parsley, sliced radishes or onion tops, paprika are wizards for adding color.

5. Arrangement, too, makes a difference but never try to make an over-elaborate salad.

6. Avoid watery salads. Thorough drainage of cooked ingredients and the careful drying of raw ones is important. To dry excess moisture from lettuce and such, place it on a clean tea towel, gather up the ends and shake gently.

7. Combine all salads by tossing lightly with two forks, not by stirring with a spoon which breaks and packs the ingredients.

### Salad-Burgers

- 4 hamburger rolls
- 2 cups flaked salmon
- 2 tbsps. lemon juice
- 2 tps. grated onion
- 1 cup diced cucumber
- 1 cup mayonnaise
- 1/4 tsp. salt

Spread the spilt rolls with mayonnaise. Combine other ingredients and spoon on rolls. Serves 4.

### Chaf Salad

- Chop 6 radishes, 4 green onions, 1 quart spinach, 3 tomatoes, and a few nuts. Add 1/2 cup grated carrot and 1/2 cup cubed cucumber. Toss all ingredients lightly with a tart oil dressing. Chill and serve on lettuce. Serves 6.

### Frozen Fruit Salad

- 2 cups diced fruit
- 1 tsp. plain gelatine
- 2 tbsps. lemon juice
- 1-3 ounce pkg. cream cheese
- 1/4 cup mayonnaise
- pinch of salt
- two-thirds cup whipping cream
- 1/2 cup sugar
- 1/2 cup chopped nuts

Drain the diced fruit. Soak gelatine in lemon juice, then dissolve over hot water. Blend cream cheese with mayonnaise and salt. Stir in gelatine. Whip cream until stiff, adding sugar gradually. Fold in cheese mixture, nuts and fruit. Pour into refrigerator tray that has been lined with wax paper. Freeze until firm with the electric refrigerator set at coldest point, about four hours. Turn out on a bed of cress, remove paper, cut in slices and serve with fruit dressing.

## New Books in Library

### Fiction

"The Horns of Capricorn," Mills; "The Witch Diggers," West; "Portrait of Isabelle," Corbett; "The Grand Portage," O'Meara; "The Devil in Velvet," Carr; "Bats With Baby Faces," Moss; "The Faith of Mrs. Kelleen," Flannigan; "Two-Faced Murder," Leslie; "Call Me Pandora," Dean; "Too Lively to Live," Damer; "Mr. Midshipman Hornblower," Forester; "Glen-cannon Meets Tugboat Annie," Gilpatrick; "Candlemas Bay," Moore; "Vicious Pattern," Heberden; "Murder Cancels All Debts," Heberden; "The High Window," Chandler; "Double or Quits," Fair; "Owls Don't Blink," Fair; "Heading for a Wreath," Hume; "Time to Change Hats," Bennett; "The Loved and the Lost," Callaghan; "Letter to a Child," McKinley; "Murder is the Payoff," Ford; "They Came to Baghdad," Christie; "Never Look Back," Eberhart; "Rivers of the Sun," Ullman; "Morning Journey,"

Hilton; "The Disenchanted," Schulberg; "Murder by Mail," McGrew; "World So Wide," Lewis; "The Great Mogul," Payne; "Each Man's Son," MacLennan; "Behold Thy Daughter," Paterson; "Round the Bend," Shute; "The Left Hand of God," Barrett; "The Enduring Hills," Giles; "The Earth is the Lord's," Caldwell; "The Ballad and the Source," Lehman

### Non-Fiction

"The Gastronomical Me," Fisher; "His Eye is on the Sparrow," Waters; "Famous and Infamous Cases," Hastings; "The Best Years," Plikin; "The Hinge of Fate," Churchill; "Local Rag," Cormack; "Anybody Can Do Anything," MacDonald; "A King's Story," Duke of Windsor; "Belles on Their Toes," Gilbert & Carey; "The Story of American Roads," Hart.

The Auditor General of Canada may be removed from office only on joint resolution of the Senate and House of Commons.

## IMPLEMENTS ON HAND

### NEW IMPLEMENTS

Tractors, all sizes  
One-way Discs, 4' & 6'  
Goble Discs, 4' & 6'  
Forage Harvester  
8 1/2 ft. No. 26 Cultivator  
9 ft. Raby Cultivator  
Spring-tooth Cultivators  
2- & 3-furrow Tractor Plows  
Double Disc Harrows  
Drag Harrows  
No. 5 13-run Grain Drill  
Water Pressure Systems  
Milking Machines  
Cream Separators  
No. 11 Grain Grinder  
No. 15 Electric Hammer Mill  
Scufflers

### USED IMPLEMENTS

'D'-Case Tractor  
John Deere 'B' Tractor  
Pr. Nearly New Goodyear Tires, 13 x 26, complete, on wheels for 10-20 International.  
Clipper Combine  
Cockshutt Hay Loader  
6' One-Way Disc  
13-run Grain & Fertilizer Drill  
13-run Grain Drill  
11-run Hoe Drill  
Corn Blinder  
Renfrew Cream Separator  
DeLaval Milking Machine  
Corn Scuffler

HENRY OGDEN & SON

Phone 254 — Stouffville, Ont.

## ATTENTION FARMERS

We are paying the current market price for dead or crippled farm animals.

HORSES — CATTLE — HOGS

Telephone Collect for Immediate Service

**GORDON YOUNG Limited**

Toronto Empire 3-3636

Stouffville 255 — Claremont 41r14 — Uxbridge 27

## CREAM

For Best Results Ship Your Cream to Stouffville Creamery. We pay two cents more per pound Butter-fat for Cream delivered to the Creamery.

## COLD STORAGE LOCKERS

AND FAST FREEZING FACILITIES

STOUFFVILLE CREAMERY CO.

To have our truck call, Phone 186w.

## FLOOR SANDERS

## FOR RENT

Newest Machines

Beautify Your Floors

## AGNEW'S HARDWARE

Phone 96w — Stouffville

## First Deliveries Of 60-Cycle Power To "Ex" This Year

There is going to be something different at the Canadian National Exhibition this year. For the first time in the 72-year history of the "Ex," 60-cycle power is to be used extensively.

Hydro Chairman Robert H. Saunders said that through the co-operative efforts of Ontario Hydro and the Toronto Hydro-Electric System, 60-cycle power being brought into the Strachan Avenue station of Toronto Hydro for eventual distribution in the city, would be available to the Exhibition by July 15.

The new power will go to a large part of the great Canadian fair, including the electrical and automotive buildings, the coliseum, the horse palace, the Women's World, the live stock building, the east and west annex and most of the mid-way.

Mr. Saunders said the 1952 C.N.E. would be operated entirely on 60-cycle power. Planning by Exhibition authorities for the day when such power would be available had made its early delivery both technically and economically advantageous, he said.

One of the chief advantages, Mr. Saunders stated, would be to exhibitors who bring equipment that could be operated only at 60 cycles, and, as a result, they would not be required to use frequency change sets, the Chairman said.

Indicative of the economy of 60-cycle equipment is the fact that transformers installed in the Exhibition grounds have double the power capacity at 60 than at 25 cycles.

Another important result of the move will be better, flickerless lighting for the hundreds of booths and exhibits.

Visitors to the Exhibition going down Strachan Avenue to the Princes' Gates entrance, will see the red mobile transformers that make it possible for 5,000 horsepower of high-voltage current coming into the transformers from the Strachan Avenue station, to be reduced to the correct voltage for C.N.E. power feeders.

These mobile units are of valuable service throughout the 12,000 square miles of Southern Ontario's "25-cycle island," in connection with Ontario Hydro's frequency standardization program. They function as temporary alternative stations through which 60-cycle power can be fed, while existing 25-cycle stations are being altered.

In addition to about \$340. federal taxes on a \$2,000 car, in some provinces Canadians pay provincial and municipal taxes

## IT'S JOHNSON OUTBOARD TIME

2 1/2 H.P. Perfect for fishing ..... \$173.  
5 H.P. with neutral clutch ..... \$240.  
10 H.P. with gear shift, forward, neutral, reverse ..... \$367.

— SEE —

## CHAS. WARD

LOCAL AGENT

Stouffville

Ph. 168w2

## WEDDINGS

### WATSON—JOHNSON

A pretty wedding was solemnized at the bride's home when Eva Loretta, eldest daughter of Mrs. Edna Johnson, was united in marriage to Clifford Alynor Watson, eldest son of Mr. and Mrs. Ross Watson on Saturday, June 9th at 2:30. Rev. H. S. Hallman officiated. Mrs. Harry Woodland was at the piano and Ruby Hockley and Doris Woodland rendered two duets.

The bride, given in marriage by her uncle, Mr. Chester Summerville, wore a street length dress of pink sheer with a corsage of tall-tower roses. She was attended by her sister, Margaret Johnson, who wore turquoise moire with a corsage of Johannesburg roses. The groomsmen were Bill Watson, brother of the groom.

The bride's mother received in printed sheer nylon with a yellow rose-bud corsage. The groom's mother wore navy crepe with corsage of yellow roses.

After the reception the bridal party visited the bride's grandfather, Mr. Summerville, who due to illness was unable to attend the ceremony.

The bride travelled in navy with pink accessories. After the honeymoon to Northern Ontario the couple will reside near Goodwood.

### NORTON—MOUNTJOY

A pretty wedding was solemnized in Kedron United Church on Saturday afternoon, June 9, when Willa Muriel Mountjoy, daughter of Mr. and Mrs. Wm. L. Mountjoy, was united in marriage with Wm. Everson Norton, son of Mr. and Mrs. Thos. G. Norton, Locust Hill. Rev. D. C. Osborn officiated for the double-ring ceremony. Mr. David Norton, brother of the groom, played the wedding music. Miss Muriel Werry, cousin of the bride, sang "The Lord's Prayer" and during the signing of the register, "Through the Years."

The bride, given in marriage by

her father, wore a gown of gardenia white French rose lace and net over satin. Her finger-tip veil was caught by a cap of lace over net, with a small brim. She carried a cascade of white carnations, red roses and maiden-hair fern. She was attended by her three sisters, Marian, maid-of-honor, Beryl, bridesmaid, and Eleanor as junior bridesmaid. They wore ballerina length dresses of white net over French lilac taffeta. They carried bouquets of deep mauve sweet peas, pale pink carnations and red roses and wore bandeaus of matching sweet peas. Mr. Ross Pooley, Oshawa, and Mr. Donald Mountjoy were ushers. Palm and ferns and tall standards and baskets filled with flowers made the attractive setting for the bridal party.

At the reception held at the home of the bride's parents, the bride's mother received wearing intermission crepe with brown accessories and a corsage of deep-pink roses. She was assisted by the groom's mother who wore powder blue crepe with white accessories and a corsage of pale pink roses.

Later the bride and groom left on a motor trip to Ottawa and other points in Eastern Ontario and Quebec. The bride chose for traveling a gold tricolored tailored suit with brown accessories and a corsage of orange Delight roses. On their return they will reside at Locust Hill.

Guests were present from Brampton, Weston, Toronto, Locust Hill, Oshawa, Bowmanville, Newcastle and Millbrook. An added pleasure was the presence at the church of Misses A. Christie and Rosemary Stewart and Messrs. David Hamilton and Arthur Young of Scotland who are touring Ontario, guests of the Junior Farmers.

The stroke of a whale's tail, which can smash even a large boat, is the fiercest blow that can be struck by any animal.



## Vacation Time Is Here!

Every day carloads of tourists are passing through Stouffville enroute to the holiday land of Haliburton, and further north summer spots. A great many of these are American visitors. Stouffville is a pleasant-looking town and invariably they stop off here for refreshment, or to stretch their legs — make them welcome.

Tourist business is big business in Ontario, and more and more of these tourists are passing through this community each summer on the way to their summer playground, particularly now that Stouffville is located on a provincial highway, and a short-cut route to No. 12 route.

You can help this business for Ontario and help make your town the place for a pleasant stop-off — be courteous, informative, and ready always to give the visitor from across the border any assistance you can in his travels.

Space contributed in the service of the community by John Labatt Limited.

