



Hello Homemakers! The custom of sending Christmas cards dates back to the reign of Queen Anne. During the past half century, however, this custom has become universal. It has become a time-consuming job for the homemaker who has the festive meal to plan and prepare and the house to decorate and so many extras. The big problem is the ever-growing list with some deletions and many changes of address. Seems to us that the office index system is a must in the home of to-day. It will save you precious time if you buy a package of 3 x 5 inch cards and write one name and address on each. Then interest someone (the teenager or grandma) to arrange the cards alphabetically. These will be convenient for the changes of address as the cards arrive and a double check as to whether your greeting has been mailed.

**REQUESTED RECIPES**  
**Individual Puddings**

- 2 cups brown sugar
- 2 cups hot water
- ½ cup shortening
- 1 cup raisins
- 2 cups sifted flour
- 1 tsp. soda
- ½ tsp. salt
- 1 tsp. cinnamon
- ½ tsp. cloves
- ½ tsp. nutmeg
- 1 cup glazed cherries
- 1 cup chopped dates
- ½ cup chopped nuts
- 1 cup oatmeal

Combine sugar, water, shortening and raisins and cook for 5 mins. Cool. Sift the dry ingredients into a bowl and add cherries, dates, nuts and oatmeal, then stir in the sugar mixture. Fill greased custard cups two-thirds full. Bake in electric oven of 325 degs. about 1 hour. Serve hot or cold with hard sauce. Makes 10 servings.

**Angel Wings**

- ½ cup sifted flour
- two-thirds cup sugar
- ½ tsp. salt
- 1 cup shortening
- 2 eggs
- ½ tsp. almond extract
- 1 cup fine oatmeal

Sifted almonds  
Sift flour, sugar and salt into bowl. Combine shortening, eggs and flavouring and add. Fold in oatmeal. Chill the batter. Drop from a teaspoon on to ungreased cookie sheet. Decorate with slivered almonds. Bake in electric oven of 375 degs. 10 to 12 mins. Remove from baking sheet immediately. Makes 48.

**Coffee Sauce**

- ¼ cup sugar
- 2 tsps. cornstarch
- ¼ cup strong coffee
- ½ cup milk
- ¼ tsp. vanilla
- ½ cup thick cream

Combine sugar and cornstarch and add coffee, milk and a dash of salt. Cook 4 mins. stirring constantly. Add vanilla and cool. Whip cream and fold it in. Makes 1 cup.

**Fluffy Sauce**

- 1 egg white
  - ¼ cup icing sugar
  - ½ cup fruit juice or pulp
- Beat the egg white until stiff, adding sugar gradually. Add the fruit juice and continue to beat until well blended. Makes 1 cup.

**Festive Eclairs**

- 1 cup boiling water
- ½ cup butter or substitute
- 1 cup sifted cake flour
- ¼ tsp. salt
- 4 eggs

Measure butter and water into a saucepan. Heat until butter is melted and the mixture reaches boiling point. Add flour and salt and stir until the mixture leaves the sides and bottom of the pan. Remove from the electric element and add the unbeaten eggs, one at a time, beating each addition. Chill. Then with a spoon or wide cookie tube, shape as lady fingers on to a greased cookie sheet. Bake in an electric oven of 425 degs. for 20 mins., then reduce heat to 350 degs. for 20 to 25 mins.

When cool, make an incision in 1 side and fill with whipped cream or a cream filling. Spread each top with a chocolate icing. Makes about 36.

**Graham Cracker Crust**

- 15 double crackers
  - ¼ tsp. salt
  - 2 tbsps. sugar
  - two-thirds cup butter or substitute
- Roll graham wafers fine; stir in salt and sugar; blend in the butter. Pat the crumbs into a 9" pie plate. Bake in electric oven of 350 degs. for 5 to 10 mins.

**TAKE A TIP**

1. To whip cream, use cream that is 24 hours old, thoroughly chilled and thick. Pour cream into a chilled bowl and beat rapidly until thick. Too long or slow beating causes fat to separate. (You may use evaporated milk that has been partially frozen before beating.)
2. To make a soft icing coating for eclairs, melt fondant candy in a double boiler and pour over cool cakes placed on wax paper.
3. To bake fluffy potatoes, scrape the skins well, pierce two or three times with a fork and rub well with bacon fat. Bake in a shallow pan in a moderate oven for 1 hour and 20 mins.
4. To make fine, dry crumbs of sliced bread, dry bread in the warming oven of the electric range until crisp. Crush in a big paper bag using a rolling pin. Start at the closed end of the bag to roll.
5. To blanch almonds, pour boiling water over them and let stand 5 mins., then squeeze each one so that the meat slips from the pointed end. Do not soak more than ¼ lb. at one time for they tend to become soggy.

**Markham Township To Lose 500 Homes If Annexation Approved**

At least 500 new residents will be added to Richmond Hill's population, if an application for annexation of a large area of land and two subdivisions is approved by the Ontario Municipal Board, Ken Tomlin, candidate in the current municipal election, stated last week.

"The area which council is seeking to annex is larger than the present village itself," said Mr. Tomlin. "Two whole subdivisions, Harding and Elmwood, will be included, as well as a large tract of land to the east and north."

Mr. Tomlin reported the whole area will be zoned to protect residential areas from industrial development if the application is approved.

**Lindsay Cattle For Brazil**

Two shipments of livestock destined for foreign shores left Murco Farms, Lindsay, last week.

Fifty-two head of Registered Holstein cattle went aboard the S.S. Aagteyk, of the Holland American line, Wednesday, Nov. 21st, enroute to Sao Paulo, Brazil. This shipment was composed of fifty registered yearling heifers, and two young sires, both sons of "Marksmen." One of these young sires was the "Highmark" bull purchased by Mr. Murphy of the All-Canadian Sale in 1950, where he topped the sale.

These cattle are for the farm of Senor Forbes, in Sao Paulo, the city made famous by the development of Brazilian Traction, a Canadian Company. Mr. Murphy was particularly interested in this shipment to Sao Paulo, as a relative of his mother's family had a great deal to do with the organizing and development of Brazilian Traction.

A shipment of 25 Registered Berkshire sows left Murco Farms, Friday, Nov. 23rd, enroute to Montreal, where they were loaded aboard the S.S. Alcoa Pointer of the Alcoa Lines, enroute to Port-of-Spain, Trinidad.

These animals were purchased by Mr. Murphy, for the Government of Trinidad, at the Royal Winter Fair. They will be used for the improvement of the swine of Spain, Trinidad.

Mr. Murphy is also pleased to state that the demand for Holsteins in the United States and Mexico, has been very good. This is particularly pleasing to him in view of the fact that exports of Holsteins have been greatly reduced this year.

**PROVINCIAL VOTE IN WHITCHURCH**

	Hamjl.	Grose	Mac-
	ton	kenzie	
Wilcox Lake	77	128	167
Bethesda	10	52	78
Lemonville	10	46	117
Bloomington	10	45	55
Part Newmarket	7	38	79
Bogartown	29	66	144
Pine Orchard	7	38	79
Vivian	30	51	70
	180	464	789

**Only Two Farmers Charged over Taxes**

Canada's farmers apparently adhere strictly to the government's income tax laws. Only two prosecutions were launched against them in the last five years.

This was disclosed in a return tabled in the House of Commons for Robert Fair (SC, Battle River).

The government stated that one was launched in Quebec and the other in Saskatchewan. Only one conviction was obtained.

Yet in those years some significant changes have developed in the cash income earned by farmers and the taxable returns made to the Revenue Department in each province.

For example, the number of taxable returns for Quebec farmers dropped from 1,429 in 1945 to 200 in 1949.

The tax declared by those Quebec farmers declined from \$223,000 in 1945 to \$31,000 in 1949.

Yet the return indicates that net income earned by Quebec farmers jumped from \$176,998,000 in 1945 to \$250,891,000 in 1949 and \$254,011,000 in 1950.

Total number of taxable returns filed by all farmers in 1949 amounted to 52,880, up from 51,419

in 1919, and the amount of tax declared increased to \$17,970,000 from \$13,392,000.

The increases were concentrated in only a few of the provinces — Ontario, Manitoba, Saskatchewan and Alberta. The others were down.

Taxable returns and amount of tax declared in 1949 by provinces, with comparative figures for 1945 in brackets:

Prince Edward Island, 80—\$4,000 (321 — \$44,000); Nova Scotia, 160—\$33,000 (205—\$67,000); New Brunswick, 120—\$11,000 (200—\$50,000); Quebec, 200—\$51,000 (1,429—\$223,000); Ontario, 8,010 — \$1,940,000 (6,103—\$1,656,000); Manitoba, 6,590 — \$1,585,000 (7,907 — \$1,469,000); Saskatchewan, 20,000—\$6,647,000 (17,347 — \$5,016,000); Alberta, 15,890 — \$7,153,000 (14,566 — \$3,562,000); British Columbia, 1,650—\$544,000 (3,366 — \$1,305,000); Newfoundland, 10 — \$2,000 (figure for 1945 not available).

During that period, net farm income for all Canada jumped from \$981,030,000 in 1945 to \$1,615,834,000 in 1949 and declined slightly to \$1,461,735,000 in 1950.



Village of Stouffville

**Vote for JOHN SCOTT**

COUNCILLOR 1952

**WEDSELTOFT | x**

VOTE

**YOUR**

REPRESENTATIVE IN COUNCIL

STOUFFVILLE MUNICIPAL ELECTION

DECEMBER 10TH, 1951

For Transportation Phone Stouffville 129

**To The Ratepayers Of Stouffville . . .**

I have been accorded the honor of being nominated for the Stouffville Council and a great many of you know of my qualifications. I have been progressive in thought, efficient in management, and have some ideas which are well founded.

If elected I will work harmoniously with the reeve and councillors for the progress and benefit of Stouffville at all times.

Your Vote Will Be Appreciated

**Arthur Burgin**

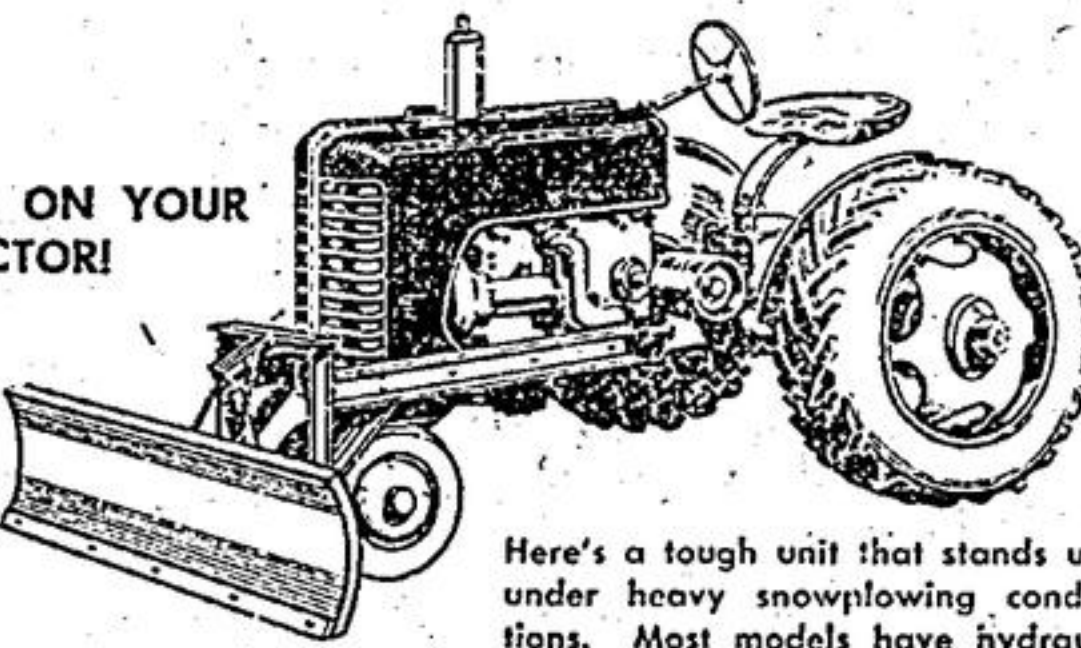
Polling Day, Monday, Dec. 10 — Polls open 9 to 6.30  
Call 350j for transportation

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Here's a tough unit that stands up under heavy snowplowing conditions. Most models have hydraulic from-the-seat controls.

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Claremont, Ont.

Embroidered satin-lounge slippers. Low wedge heels.

\$3.95



Mom, dad, sister and brother too will surely be thrilled with the gift slipper they discover 'neath the Tree. A glamour pair for mom . . . a comfort pair for dad . . . a pretty pair for sis and a rugged pair for brother. We have them all. Come see.

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Suede Leather.



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\$5.95



*Santa says*  
GIVE THEM ALL SLIPPERS

**LEHMAN'S SHOE STORE**

STOUFFVILLE

**XMAS MARKET FAIR**

At UXBRIDGE, DECEMBER 13th

Poultry Market Poultry & Egg Show

HUGE SANTA CLAUS PARADE

Floats, Bands, Etc.

FREE CANDY & SHOW FOR CHILDREN

A Big Day For All — Don't Miss It

**Appreciation**

LADIES AND GENTLEMEN :

I would like to take this opportunity to thank the electors of the Village of Stouffville for according me an acclamation as your Reeve for another year. I will do my best in looking after your interests in every possible way for the betterment of our village.

As four councillors are to be elected on Dec. 10th, I would like to remind you that if you have a vote, you should vote. Anyone wishing transportation may call Stouffville 254 where my car will be available.

HENRY OGDEN, Reeve.