PARISH HALL

### **FISHERVILLE**

### FRIDAY, March 8th

### Karl Homuth of Preston

THE CANDIDATE AND OTHERS

-:- EVERYBODY WELCOME -:-

### March 24th is Easter!

Bring your car into us for a Complete Check up and ensure vourself troublefree driving over the Easter Holiday.

- LET US GIVE YOU AN ESTIMATE -- Prices Guaranteed Reasonable -

**Cumin's Garage** JARVIS, ONT.

### News of the Countryside From The Record's Correspondents

- All Lines Carried -LIFE INSURANCE A

Wilfred J. McCarthy

HORSES OR CATTLE Simply phone "COLLECT" to WILLIAM STONE SONS

### HAGERSVILLE

harles H. Gowan was held from his

seventh year had been in failing Mrs. Wm. Crandall during the past health for some years. His wife week.
Fannie Anderson, predeceased him Mr. Fred Woodford an employee

Mrs. William Harkins, of St. Thomas visited friends in town during the past week.

Mr. and Mrs. John Hoover and sons, spent a couple of days with relatives in Selkirk this past week.

Mr. and Mrs. John W. Winger selected the funeral of their uncle, Mr. Melvin Armstrong Courtland, who met his death when his car struck a Wabash freight train only a short distance from home on Wednesday last.

Mr. and Mrs. Winger selected their form his death when his car struck a Wabash freight train only a short distance from home on Wednesday last.

Mr. and Mrs. Winger surprised on Friday night when a shout fifty friends and neighbors of the parcels of their uncle, Mr. Melvin Armstrong Courtland, who met his death when his car struck a Wabash freight train only a short distance from home on Wednesday last.

Mr. and Mrs. John W. Winger Silver and Mrs. C. M. Slack) were delightfully surprised on Friday night when a point fifty friends and neighbors of their uncle, Mr. Melvin Armstrong Rev. S. B. East in Sunday, March in A.M. — Sunday Shuttrain only a short distance from his car struck a Wabash freight train only a short distance from his car struck a Wabash freight train only a short distance from his car struck a Wabash freight train only a short distance from his car struck a Wabash freight train only a short distance from his car struck a Wabash freight train only a short distance from his car struck a Wabash freight train only a short distance from his car struck a Wabash freight train only a short distance from his car struck a Wabash freight train only a short distance from his car struck a Wabash freight train only a short distance from his car struck a Wabash freight train only a short distance from his car struck a Wabash freight train only a short distance from his car struck a Wabash freight train only a short distance from his car struck a Wabash freight train only a short distance from his car struck a Wabash freight train only a short distance from his car struck a Wabash freight train only a short distance from his

PUMPKIN, per ti SALMON, Red Ou

RAISINS, per box BAKING POWDER PHONE 47

# ST. PAUL'S CHURG Rev. L. D. Brom Sunday, March In — Fifth Sunday in Passion in

BEANS, per lh SALMON, Silver per tin

- Orders Del

health for some years. His wife Fannie Anderson, predeceased him some years ago. A daughter, Mrs. Clair Slack (Nettie) and a son George E. Gowan, are left to mourn the loss of a beloved father. Rev. Mr. Eddy of the United Church conducted the services at the home and graveside. Interment took place in the family plot in Greenwood cemetery at Springvale.

Mr. Fred Woodford an employee of the Church in this place had the misfortune to get his hand caught in a machine when part of the second finger of the right hand was amputated.

Mrs. Frank Sharp is quite ill.

Mrs. Rose Duncombe spent last week in Buffalo with her brother, Dr the Creed."

Friday, March 8th — Wespen Service.

the family plot in Greenwood cemetery at Springvale.

Mr. and Mrs. Bunker of Buffalo, and Miss Estella Winger, of Hamilton, spent over the week end at the General Hospital, Simcoe. The rehome of their parents, Mr. and Mrs sult of a shrappel wound during the B.D. Wingers

PRESBYTERIAN (III alined bressThe Rev. W. H. Fuller, — Sunday, Marchi loo. A.M. — Sunday 11.00 A.M. — Morning "The Call of God" (No. 2) "To the Marchalmers, Walpole.

2.30 P.M. — Afternor "The Call of God" (No. 2) "To the Marchalmers, Walpole.

2.30 P.M. — Afternor "The Call of God" (No. 2) "To the Marchalmers, Walpole.

ANNOUNCEM Mrs. W. J. Butts,

ROCKFO Rev. Holley's sermo

ville.

Mrs. B. Lundy and Raylver, took dinner on 8 Mr. and Mrs. Bud Prist Mr. and Mrs. Chas. Mited on Sunday with M. Murray Anderson.

MARBURG

· RENTON Mr. and Mrs. Sid.

Wednesday evening.
The Renton hockey team
second round of hockey froville at the Cayuga Arena

# AKE-A-CAKE WEEK IN JARVIS Party Time Is Cake-Baking DELLER'S GROCERY

# Surprises to go With the Fun

JARVIS, ONT.

MIXED

ACTING BAKING

POWDER

10c

Bake - A - Cake

CALUMET BAKING POWDER lb. 25c

Bakers Unsweetened Cocoanut, lb. . . 25c PASTRY FLOUR, 24 lb. bag ..... 55c

Bake A Cake Week

**SWANS DOWN** 

—— 29c ——

CAKE FLOUR

CUT MIXED PEEL

To test cake-like mixtures, press
the top lightly with fingers; if surface springs back leaving no imprint, cake is done.

8. Cool Cakes Properly. Handle
all cakes carcfully after baking.
Cool butter cakes in pan for about
five minutes. Let sponge cakes cool
in pan.

3 eggs, unbeaten
1-3 cup, milk
1 teaspoon vanilla
Sift flour once, measure, add baking
powder and salt, and sift together
three times. Cream butter thoroughly, add sugar gradually, and cream
together until light and fluffy. Add
eggs, one at a time, beating thoroughly after each. Add flour, alternately with milk, a small amount at
a time, beating after each addition
until smooth. Add vanilla. Bake
in two greased 9-inch layer pans in
moderate oven (375 degrees F.) 25
to 30 minutes. Spread Buttercsotch
Fudge Frosting
between layers and
on top and sides of cake. Decorate
sides of cake with chopped pecans.
Butterscotch Fudge Frosting
2 cups light brown sugar, firmiy

## Time Carefully Tested New Recipes Make Perfect

Winter and early Spring give a new impetus to hospitality. This is the season where entertaining really gets under way. Perhaps it's because the tangy air quickens appetites, and offers more opportunities for get-togethers. Whatever the reason, be prepared this winter with some new cake recipes to please your guests. Don't forget your own family, too. Fispecially the menfolk. It's just so easy to make them rave with a perfect cake.

Do you wonder how you can be sure that every time you open your oven door a perfect dream of a cake will come out? A delicate, moist, tender cake with a crust that's make senough frosting to cover tops and sides of two 9-inch layers.

cake will come out? A delicate, moist, tender cake with a crust that's a golden brown and daintily crisp? A cake so high, and beautifully light and lovely to look at, even before it is frosted. A cake with such delicate tempting flavour and appeal that your family and friends will "o-o-o-o-" and "a-a-ah" till the last crumb is gone?

It isn't a matter of luck or long experience. It's easy, I promise — if you just go about it right! So, next time you tackle a mixing bowl and spoon, here are a few simple new ideas — the latest step-by-step methods to sure baking success — I've learned from real baking experts.

1. Plan Your Baking before you start. Choose your recipe. Read it carefully and understand it clearly step-by-step. Then set out all the ingredients named and all the utenigles needed.

2. Use Good Tools. Good tools make any joh easier. Use good tools for baking and you'll measure more accurately and quickly.

3. Use Good Togs. Good tools make any joh easier. Use good tools for baking and you'll measure more accurately and quickly.

3. Use Good Ingredients. Use quality eggs, fresh, sweet shortening. Use fine, granulated sugar, unless the recipe calls for some other kind. Remember that the kind of baking you get depends on the kind of flour, baking powder and other ingredients you use.

4. Measure Accurately. Most

of baking you get depends on the kind of flour, baking powder and other ingredients you use.

4. Measure Accurately. Most recipe measurements are level. Make yours level! Use standard measuring cups and spoons to be sure of the exact amounts.

5. Mix-carefully. Follow exactly the mixing directions in each recipe. The way you combine and handle ingredients must be right for best results.

6. Use Pans Called For. Make sure your pans are the type and size specified. Prepare pans before mixing

7. Make sure Oven Temperature is right. Don't guess about it. If your stove doesn't have an oven regulator, use a portable thermometer It tells you when the baking temperature is right!

To test cake-like mixtures, press the top lightly with fingers; if surface springs back leaving no imprint, cake is done.

8. Cool Cakes Properly. Handle

2. egg whites, unbeaten
1.2. eugs sugar
5. tablespoons light corn syrup
1. teaspoons light corn syrup
1. teaspoons light corn syrup
1. teaspoons water
1. 1.2 cups sugar
5. tablespoons water
1. 1.2 ceups sugar
1. 1.2 cups sugar
1. taelspoons water
1. teaspoons light corn syrup
1. teaspoons vanilla
Combine egg whites, unbeaten
1. teaspoons light corn syrup
1. teaspoons valer
1. teaspoons light corn syrup
1. teaspoon vanilla
Combine egg whites.
1. teaspoons light corn syrup
1. teaspoon vanilla
Combine egg whites.
1. teaspoons dight corn syrup
1. teaspoon vanilla
Combine egg whites.
1. teaspoons dight corn syrup
1. teaspoon vanilla
Combine egg whites.
1. teaspoons dight corn syrup
1. teaspoon vanilla
Combine egg whites.
1. teaspoons dight corn syrup
1. teaspoon suler
1. teaspoons dight corn syrup
1. teaspoon vanilla
Combine egg whites.
1. teaspoons dight corn syrup
1. teaspoons dight corn syrup
1. teaspoon vanilla
Combine egg whites.
1. teaspoons dight corn syrup
1. teaspoons dight corn syrup
1. teaspoon vanilla
2. Combine egg whites.
1. teaspoons dight corn syrup
1. teaspoon vanilla
2. Teaspoons dight corn syrup
1. teaspoon vanilla
2. Teaspoons dight corn syrup
1. teaspoons dight corn syrup
1

Quick! Tie on your apron; let's sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thorouses been carefully tested and retested. Everyone is a beauty and a percet snap to make — if you just to about it right!

Butterscotch Pecan Cake

2 cups sifted cake flour
2 teaspoons double-acting baking powder.

4 cup butter or other shortening to up sugar cup milk teaspoon vanilla

6 cup milk

1 caspoon vanilla

1 con your apron; let's sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thorousehing play, add sugar gradually, and cream together until light and fluffy. Add egg yolks and beat well. Add flour alternately with milk, a small amount at a time, beating after each addition until smooth, add vanilla and coconut. Fold in egg whites quickly and thoroughly. Bake in moderate oven (375 degrees F.) 25 to 30 minutes. Spread Tinted Fluffy Frosting between layers and over cake. Sprinkle with Shredded Coconut.

IVAN W. HOLMES LICENSED FUNERAL DIRECTOR

FURNITURE Phone 30-3 Night 30-3 JARVIS. :- ONT.

Paterson Hardware PHONE 19 - JARVIS, ONT.

### Bake a GOOD Cake

BANANA RING PAN with recipes .... 22c ANGEL CAKE TINS ..... 15c CLEAN CUT ..... 5c - 10c

CUTS COSTS 3 ways

### "THE HOUSE OF QUALITY"



Cooking CHOCOLATE - 10c -— 19c — SHORTENING EXTRACTS Almond and
— 10c —

J. S. BURWASH

JARVIS, ONT.



DRIED or Pickled Canadian Fish is one of the most nourishing and economical foods that money can buy. It is rich in proteins, and in the mineral elements that build good health.

secure Dried or Pickled Canadian Fish for you. You can choose from such dried fish as cod, pollock, haddock, hake, and cusk, and from such pickled fish as herring, mackerel, and alewives . . . every one of which can be served in a variety of tasty

Serve dried or pickled Canadian Fish to your family often. It makes a welcome change at meal-times . . . and you will find it very economical.

# A \$200,000,000 War Loan was over-sub-scribed within two days of its launching, a record that proves public confidence. Its reasonable rate of 31/4% contrasts with 51/2% tax-free rate of the last war. We appeal to the people of Canada for the support which is essential to carry on and complete a task, the groundwork for which has been laid carefully, soundly, wisely . . . with foresight, determination and resolute courage.

stamped out: merit is the sole basis for selection or promotion in our armed forces. On March 26th show your faith; vote for the Candidate supporting Mackenzie King and help make sure there can be no break in

FORWARD WITH

After the business session of the meeting. Mrs. Harold Porter gave the topic. Hymn 390 was sung, after which a short program followed. Mrs. Leslie Keen gave a read-duck with his parents, Mr. and Mrs. Ed. McCarten.

SEE US FOR YOUR INSURANCE

General Insurance Agency
— Representing —
SUN LIFE ASSURANCE CO.

OLD, DISABLED OR DEAD

# Keep Canada's War Effort United!

# **Experienced Leaders are** VITAL for VICTORY

record of getting things done without fuss and fury. Under its steady leadership, Canada has gone ahead on all fronts—war, economic and domestic. With clear canada has gone anead on all fronts—war, economic and domestic. With clear heads and with feet on the ground, this group of purposeful men is making every ounce of Canada's weight felt in our fight for freedom. What it has done has been done thoroughly: there has been no loose thinking; no half-measures; no waste of men, money or materials.

## Some of the Mackenzie King Administration Wartime

Accomplishments

The great Empire Air Training Scheme-sponsored and mainly financed by Canada, has been launched on a planned and ordered

Naval Defence for both East and West Coasts including Air Force, Mine Sweepers and Convoying, has functioned efficiently since the outbreak of War. Of it, a Senior British Naval Authority has said: "No finer work is being done anywhere by the Royal Navy itself."

Price Control of all commodities, including such vital necessities as wool and sugar, has been established, with prices pegged low for the poor man. The profitteer is out, and will be kept out—in marked contrast to the free-for-all of the last war.

Shipping Control and Foreign Exchange Control are firmly established on sound lines and are functioning smoothly and effectively.

It united Canada as never before— Every province is heart and soul behind the Empire's war effort this time, thanks to the Administration's trails are in the co-operation of the Canadian Government.

War Contracts totalling well over 5100,000,000 have been placed, stimulating every branch of Canadian industry. Canadian employment has hit an all-time high owing to these orders and to good in-ternal business conditions.

Armament deliveries are approaching full-speed: aeroplanes, Bren guns, tanks, artiller/ accessories, ships—all coming forward in

Large purchases of Canadian wheat,— preventing a serious wheat glut—have been arranged through a special mission sent to London by the Mackenzie King Administration.

5,600,000 pounds of bacon will be shipped to Great Britain each week, as well as large quantities of flour and fish. Huge shipments of steel and other materials essential to the conduct of the war have been arranged for.

Make Your Vote Support Canadian Unity Such a record simply didn't just bappen. It resulted from the efforts of a strong administration working on behalf of a country united in all its paris as never before. And this singleness of purpose—conspicuously absent in 1914—is due to the vision, understanding and drive of individual Canadian and Empireminded Statesmen who back the Empire's participation in the war with their eyes wide open and with full determination to play their parts to the full.

Canada's steadfast stand in these critical times. MACKENZIE KING

### LOOK YOUR BEST WITH THE NEW Jewellery Creations See the HAND ENGRAVED LOCKETS, GOLD FILLED CROSS-ES, the BRACELETS in THREE COLOURS of Gold, Green, red

- TO CHOOSE FROM -Notice the one in the new pink gold.

— ALL PRICED AT — - \$16.50 -

See the hand engraved Compact, Locket Set with Ivory body at \$12.50

COME IN AND MAKE YOUR SELECTION EARLY David Banks, Jeweller

RECORD BUILDING Agent for BRANTFORD LAUNDRY

**Easter Is Coming!** 

HARRIS' MEAT MARKET

BEEF - PORK - VEAL SAUSAGE - OYSTERS

-:- COOKED AND CURED MEAT -:-GREEN GOODS

**BRADLY'S Restaurant** 

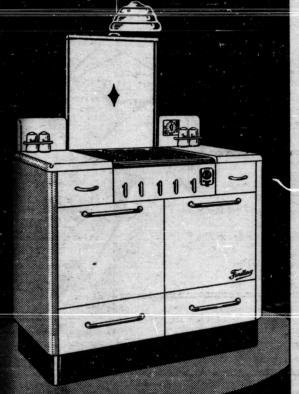
MEALS & LUNCHES AT ALL HOURS . - BORDEN'S ICE CREAM -SOFT DRINKS - HOT CHOCOLATE - CHOCOLATE MILK -:- TOBACCO - CIGARS - CIGARETTES

-:- MARSHALL DAIRY PRODUCTS -:-BUTTER - MILK - CREAM Your Patronage Solicited JARVIS. ONT.

The FINLAY CAS RANGE

E. R. SWAIN

PHONE 20 "Free Delivery" JARVIS

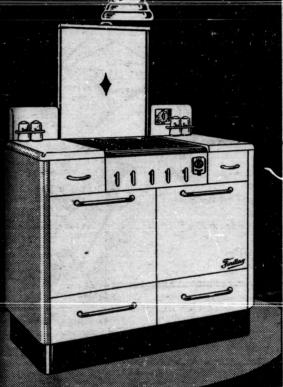


W. J. ELLIOTT

ON DISPLAY NOW!

crilliantly styled with features of modern gas range construction reorporated in its design to advance he science of meal preparation with marked savings of time—effort and expense. The muring fundamental styling and luxurious beauty of the Finlay Range cannot fail winning admiration from the most exact of design conscious women. The FINLAY Gas Range gives owner greater value—better quality and improved facilities gas range cookery which are briefly described in "SPECIAL ATURES."

Electrical Work - Plumbing & Tinsmithing Phone 27 RVIS.



CAKE TINS - - -

DEPARTMENT OF FISHERIES, Ladies. WRITE BOOKLET

ANY DAY A FISH DAY