

CHURCH NOTES

(continued from page one)
The Strawberry Supper, being held at St. Paul's Parish Hall on the 28th June.

WESLEY UNITED CHURCH WMS

Mrs. E. Marr presided for the regular W.M.S. meeting on Tuesday afternoon. The secretary's report was given by Mrs. Duxbury. Mrs. B. Johnson convoked the program. The Scripture was read by Mrs. H. Belbeck. A duet "In The Garden" was sung by Mrs. R. Telford and Mrs. A. Belbeck. The study book's closing chapters were ably taken by Mrs. K. Parkinson. She described the culture of the African people noting the vast difference between their customs and ours. Mrs. Marr closed the meeting with prayer.

CHRISTIAN SERVICE BRIGADE AT BALMORAL

The first meeting got under way with a bang with forty two boys registered. Seven squads were formed.

ed. Corporals and Lance Corporals were selected and the beginning of good times started. All aspects of the program were completed and enthusiasm ran high. The trained leaders did a very good job. So boys next week, better still, bring your pal at 7.30 Friday night.

C.W.L. JUNE MEETING

The June meeting of the Catholic Women's League of Our Lady of Lourdes, Hagersville and St. Anne's Walpole, was held at the home of Mrs. Geo. Brennan with Mrs. Geo. Anderson presiding. Plans were completed for the "Chicken Bar-be-cue" to be held in Hagersville, at Our Lady of Lourdes Church Grounds, on Saturday, July 2nd. Conveners are: Mrs. Wm. Adison, Mrs. Ray Montague, Mrs. Kathleen McCarthy, Mrs. L. Maggio, Mrs. Ted Montague, Mrs. Michael Montague, Mrs. Jas. McCarthy, Mrs. C. O'Mahony, Mrs. N. R. Millar, Mrs. V. Moser, Mrs. John Broham, Mrs. Geo. Brennan and Mrs. Ed. Columbus. Highlights of the C.W.L. Convention, held at Niagara Falls, recently.

NOTICE TO PARENTS:

INSTRUCTION AVAILABLE IN

- * VIOLIN
- * PIANO
- * ACCORDIAN
- * SPANISH GUITAR
- * HAWAIIAN GUITAR

Lessons conducted in well appointed studio at Hagersville by

BERKLEY SCHOOL OF MUSIC
HAMILTON, ONTARIO

ENQUIRE at **DAVE BANKS JEWELLER**

ROGER 8-3341 HAGERSVILLE ONTARIO

ON THE FARM FRONT

Brief Notes for the Busy Farmer

A total of 18 breeders had 47 hogs inspected and passed under the Board of Health during the month of April. For the most part these were of the Yorkshire breed but there are some Landrace and Large White hogs included. Messrs. Alton and Son of Canfield, are the nearest. They have Yorkshire hogs. The next two nearest breeders are Joseph Barnard at Watford and Fredella Landrace Farm at Port Dover. Both have Landrace hogs and have been passing. Anyone interested in the purchase of a hog may see the list at the office of the agricultural representative.

More about hogs—during March of this year 18 sows completed their test under R.O.P. regulations with all but two being made at the Test Station. Thirteen passed the test with carcasses scores of more than 75 points. The highest score of the month was made by a Landrace sow entered by Joseph Barnard at Watford. This sow scored 89. Four pigs from this sow's litter were on test for 122 days and made a carcass gain of one pound per 5.17 lbs. of feed or a live gain of one pound per 4.94 pounds of feed. There were ten pigs in the litter.

Now that the farm cropping season is with us again there is a great increase in use of machines and equipment. This means there is an increased hazard and the need for greater care to be taken in every operation to save time, suffering and indeed lives. Be sure the machine is stopped before making any adjustments. Don't take any chances. Don't let yourself get overtired. Take plenty of time to do the job and do it right.

Hay crushers and hay crimpers have become rather popular during the past year or so and from the evidence it is available these machines do speed up the drying process by approximately one day. If the weather happened to be a bit showery, that one day could mean the difference between a high quality product and a low and badly weathered one. From information recently made available it would appear that the complete crushing of the hay was down to 25 per cent while the crimped sample was down to 31 per cent. Be that as it may, either of these machines would seem to be a valuable addition to the hay saving official opening everybody agreed the Mail was attractive, that the Members of the Sparks Street Development.

Lauren, Que. (CP) — Population of this industrial town across the St. Lawrence from Quebec increased by 156 during 1959, to 11,042 from 10,886.

3rd ANNUAL CHICKEN BAR-BE-CUE

R.C. CHURCH GROUNDS

HAGERSVILLE

— ON —

SATURDAY JULY 2ND

5.00 TO 8.30 P.M.

ADMISSION \$1.50

(ONE ADULT OR TWO CHILDREN)

COME TO

CALEDONIA GARDEN PARK

FRIDAY JULY 1ST - 1960

ENJOY TALENT

FOR THE WHOLE FAMILY

- * BILLY MEEK—Scotland's Gift to Canada
- * NORMA DAVIS—Sophisticated Comedian
- * WALT FAMILY—Thrilling Acrobats
- * BILL JAMES & CO.—Magic at it's Best
- * DARLA TOMLINSON—Charming Dancer
- * EARL STADDER—and his Girls' Octet
- * ZENA CHEEVERS—Mistress of Ceremonies
- * BILL SPEARA—Accompanist

CARS PARKED FREE

* IF RAIN PROGRAM IN THE ARENA

BOY SCOUTS LADIES AUXILIARY MEETING

The Scout Ladies Auxiliary met for their monthly meeting on Tuesday evening, June 21st at the home of Mrs. Graydon Fields. The President opened the meeting in the usual manner. The minutes of the last meeting were read and approved and the Treasurer's report given.

Fifteen tea towels for the Troop, donated by members, were received. The Bake Sale was reported. Proceeds from this were used to buy hats for the leaders.

During the summer months neckerchiefs will be made so that by fall a quantity will be on hand. Mrs. Bartlett will convene this.

A scout training course will be held in Jarvis on two succeeding Sundays in September and the Auxiliary will cater for the evening meals.

Three members attended the Study Course in St. Catharines and a report was given. The next meeting will be at the home of Mrs. Lockyer at Nanticoke September 20th.

The Scout Mizpah closed the meeting and lunch was served.

JARVIS MUNICIPAL COUNCIL MEETING

All the members were present with Reeve David McBride in the chair. Johnson and Brown—That the minutes of the regular meeting of Jarvis Village Council May 3, 1960 be adopted as read. Carried.

Field and Held—That the Council issue building permits No. 89 to Graham and Jamieson, No. 86 to Ralph Ramwerda. Carried.

Johnson and Brown—That tenders be called for—Frame building 26 by 36 in the Village of Jarvis, building to be taken down or moved by August 30, 1960. Carried.

Johnson and Brown—That \$25.00 be donated to the Jarvis Hockey Club. Carried.

Held and Field—That the Village of Jarvis join the No. 3 Highway Association. Membership is \$25.00. Carried.

Johnson and Held—That accounts as read No. 74 to 108 be paid. Carried.

Johnson and Held—That we do now adjourn to meet again on July 5, 1960 or at the call of the Reeve. Carried.

David McBride, Reeve.
Howard Krouse, Clerk.

NEW P.L. FERRY

Borden, P.E.I. (CP) — A preliminary survey has been completed for a new pier here to handle the ferry between Borden and Tormentine, N.S. The ferry is under construction at Halifax.

AUCTION

SHAY'S LIVES

CENTRE

EVERY WEEK

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AT 1 P.M.

Watford Highway

For Jarvis and District

GORDON JONES

Phone 587-4003 for Jarvis

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CALEDONIA

Solicitors for the District

HARRISON ARRELL

Alex H. ARRELL

Caledonia Office, Agency

Cayuga Office, Court

days and hours

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DUNNVILLE

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PHYSICIAN & SURGEON

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JAMES HANCOCK

CHIROPRACTIC

2 Dundas Street

HAGERSVILLE

Phone RO 8-8888

Wednesdays 10.00 A.M.

VETERINARY

DR. W. E. ALLEN

VETERINARY

DR. R. G. THOMAS

DR. KARL LUNDY

Phone 42

Ship is

Increase

people's right to know was on their government's guarantee in a democracy. The free press was in more parts of the than not, and millions of were told only what their wished them to hear. In the United States, there was a constant press freedom burns against secrecy in government on freedom of information congressional watchdogs of closed records and among the 2,000 active bureaus and departments of the federal establishment.

This was as nothing compared with the total blackout of news elsewhere. An Associated Press survey on the state of the world free press presents a picture.

Communism which blocks the voice of truth with the voice of the Reds talked of the old bans and seemed then on occasion—as Vice President Nixon's Russia and Poland—was no net gain. The picture was still dominated by such as the United Arab Republic as the expulsion of a New York Times correspondent from "probing ice."

Flow of information in Soviet Russia was severely restricted. Red China, deception and the rule. In all communist countries the domestic press was totally controlled. More disturbing was the rule. In all communist countries the domestic press was totally controlled.

Israel, reported the AP, the domestic press is free but manipulated by the military with regard to security. The press has strict laws and of editors are fined and imprisoned for objecting to the government's policy.

Egypt and Syria, now in the United Arab Republic, long established censorship has been tightened. The press has no direct press control. Pakistan has martial law keeps editors in line. The press in Indonesia is tightly kept in mind that cooking additions will make a difference.

The following recipe makes a delicious family style dish which a weight watcher can enjoy, provided the crunchy, buttered crumb topping is omitted.

BAKED FILLETS CREOLE

2 pounds cod or haddock

1/2 cup cooking oil

1/2 cup chopped celery or green pepper

1 small onion, sliced

2 tablespoons cooking oil or fat

1 can (20 ounces) tomatoes

1/2 teaspoon salt

1/2 teaspoon oregano (optional)

1/2 teaspoon pepper

1 tablespoon cornstarch

2 tablespoons water

2 cups soft bread crumbs

3 tablespoons melted butter

Place fillets in a shallow greased baking dish, single layer.

Brush lightly with cooking oil and season with salt and pepper. Bake in a hot oven (450 degrees F.) until fish is cooked, allowing about 10 minutes cooking time per inch thickness for fresh fillets.

Meanwhile, cook celery or green pepper and onion in 2 tablespoons fat until tender. Add tomatoes and seasonings. Bring to simmering temperature. Com-

bine cornstarch with water and stir into sauce. Cook and stir until sauce becomes clear and thickened. Pour over cooked fish and top dish with crumbs tossed in butter. Bake or broil until crumbs are golden. Makes 6 servings.

Here is a recipe for an unusually good fish chowder which is easy-to-prepare and also easy-to-eat. Old and young alike will enjoy the combination of tender fillets and minced clams, oven-simmered in a creamy broth. This soup can be served as the introductory course of a meal, or it can be the main dish.

OVEN FISH CHOWDER

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if you are on thin ice

Approaching spring brings warmer weather, a menace to skaters. A chapter of the Red Cross suggests these rescue methods if someone breaks through the ice. Above, a stick is extended to the foundering pair, right. The first man is followed out by his companion who hangs onto his legs. Right rescuer uses a hockey stick to haul out the ice victim. If you do fall through the ice, the Red Cross recommends you lie prone, kick vigorously and try to roll onto solid ice rather than climb out. Rescuers are cautioned to stay as far from the open water as possible.

TABLE TALKS

Jane Andrews

One of the best reasons for eating fish and shellfish is that they are delicious. But, if you puff a little as you go upstairs, or have difficulty in getting into last year's clothes, you have another reason for eating fishery products. All shellfish and many varieties of fish, while high in nourishing protein, are low in calories. However, it is wise to keep in mind that cooking additions will make a difference.

The final calorie count of a dish. The following recipe makes a delicious family style dish which a weight watcher can enjoy, provided the crunchy, buttered crumb topping is omitted.

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CHECKOV — Russia has issued these stamps to mark the 100th anniversary of Anton Checkov's birth. They depict the famous writer as a young man, top, and at a later period in his life, bottom. Checkov died in 1904.

ing is one of the quickest and easiest methods of fish cooking. The following guide tells you how to broil fish steaks to perfection.

Choose the Steaks:

For broiling, select steaks which are 4 to 1 inch thick. Steaks which are thinner have a tendency to dry out during the broiling process.

Prepare for Action:

Preheat the broiler. Season steaks on both sides with salt and pepper, place on a greased rack in broiler pan and broil with melted butter or other fat.

Into the Oven: For broiling have the surface of the fish about 3 inches from the source of heat. Frozen steaks are frequently thawed before they are broiled, however, they can be broiled from the frozen state.

Place them 6 to 8 inches from the source of heat to prevent the surface from becoming overcooked before the center of the steaks is thawed.

Now Broil: Time of broiling will depend on the thickness of the steaks and whether or not they are frozen. As a general rule, for fresh or thawed steaks allow 10 minutes total broiling time per inch of thickness, turning the steaks at half time and basting with melted fat. Frozen steaks will require about double the cooking time of fresh or thawed steaks.

The Fish is Cooked: When the juices are milky coloured, and when the flesh is lost its watery look, is opaque to the centre of the steaks and will separate in flakes, the fish is cooked.

Call the Family: Remove steaks to a heated platter, garnish, and serve.

Plain broiled fish is delicious. For added flavour, however, try one of the following broiled fish steak recipes.

GOLDEN BROILED FISH STEAKS

2 pounds cod or salmon steaks
1 tablespoon grated onion
2 tablespoons lemon juice
1/4 cup butter, melted
1 teaspoon salt
Dash pepper
1/4 teaspoon thyme or tarragon
Paprika and parsley
Place steaks on greased broiler pan. Combine the next six in-

gredients listed to make a butter sauce. Baste steaks with half of the sauce. Broil 4 to 5 minutes, turn, baste with remaining sauce and continue broiling until cooked. Remove to a heated platter, sprinkle with paprika and garnish platter with parsley. Makes 4 to 6 servings.

SCHOONER STEAKS

FLAMINGO

2 pounds halibut steaks
1 teaspoon salt
Dash pepper
1/4 cup butter or other fat, melted
1 cup grated cheese
1 tablespoon prepared mustard
2 tablespoons prepared horseradish
2 tablespoons chili sauce
Season steaks with salt and pepper, and place on greased broiler pan. Baste with half of the melted butter and broil 4 to 5 minutes. Turn steaks, baste with remaining butter and broil until cooked. Meanwhile combine cheese, mustard, horseradish and chili sauce. Spread this mixture over the cooked steaks and return to the broiler for 1 or 2 minutes or until cheese melts and browns. Makes 4 to 6 servings.

On the wine's surface, a head or "fior" sprouts. This peculiar top helps to provoke the royal Tokay flavour.

The walls, too, play a part in this fermenting process. They are draped with a black velvet fungus, rich in penicillin, and spores of these natural wall curtains get into the wine and improve its quality.

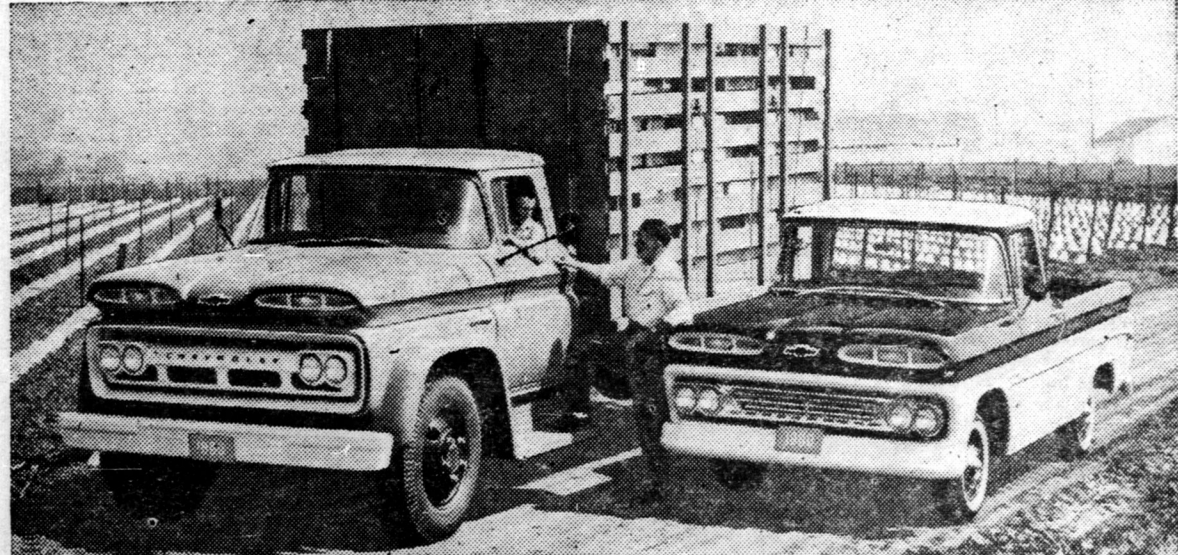
Blood of Eger. This dry red wine has a romantic background. Back in 1600, when Turbans forced Hungary, the fortress of Eger, the little town of Eger kept them at bay against overwhelming odds.

The defenders, says legend, had superhuman powers, which sprang from their reserves of local red wine. Drinking this, they fought like mad bulls, much to the terror of the Turkish forces.

Good Low \$40

FOR FAST EVACUATION — Research toward making modern airliners the safest method of transportation goes on continually. But when it is necessary to ditch a plane, this plastic evacuation chute is a life-saver. Inflatable in nine seconds, the chute is used on both land and water.

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