

Deaths and Obituaries

ARTHUR LESLIE BELBECK
Arthur Leslie Belbeck, 89 of Main Street Jarvis, passed away on Thursday April 23, 1970 in Norfolk General Hospital.

Born in Varenay, he was the son of the late George Henry Belbeck, and Mary Jane Hathaway. Mr. Belbeck farmed east of Jarvis for many years, before retiring. He was a member of Jarvis United Church.

Mr. Belbeck is survived by his wife, the former Annie Clara Roberts, one son Harry of Jarvis and one daughter Pearl, Mr. Harold Porritt of Simcoe, nine grandchildren and 19 great-grandchildren.

The funeral service, which was largely attended on Saturday afternoon, was at the Thompson Funeral Home in Port Dover, with the Rev. Eric Ramrattan of Jarvis United Church officiating. Interment was in Port Dover Cemetery.

Pall bearers — all old neighbors, were Edward Montague, Chris Montague,

Clarence Swing, Oril Williamson and Steve O'Dwyer.

ETHEL MAY HARE

At St. Catharines' General Hospital, Friday morning, April 24, 1970.

Ethel May, widow of Reverend A. W. Hare, of 138 Highland Ave., St. Catharines, Dear mother of

Mrs. Boyce E. (Mildred) Sher, Thorold; Mrs. Edwin (Dorothy) Hawkins, London; Mrs. J. A. (Marjorie) Karsh, of Middlebury, Conn. Sister of Mrs. Fred Hoffner, Kerkwood, Ontario; and Mrs. Fred Glover, of Arkana. Also survived by nine grandchildren. Mrs. Hare rested at the funeral home of Noble S. Crowe and Son, 26 Ormond St. S., Thorold. Funeral service was held in St. Andrew's Presbyterian Church, Thorold, Monday at 1:30 p.m. Interment Victoria Lawn Cemetery.

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Q.E.W. Roadside Stands New System For 1970

The new Queen Elizabeth produce stand, opening in June 1970 on the southwest quadrant of Casablanca Boulevard (Offield Road) near Grimsby, will enable Niagara farmers to market fresh-from-the-farm fruit and vegetables along a controlled-access highway. The rebuilding of the Q.E.W. into a controlled-access highway eliminates the four old Ontario Department of Highways' roadside stands in the Niagara Peninsula and necessitates a completely new approach to roadside marketing.

Plans for the new stands, believed to be the first located along a controlled-access highway in North America, were developed during the past year by committees of growers and civil servants

directed by D. E. Williams, Chairman of the Ontario Food Council, Ontario Department of Agriculture and Food. The location of the stand, a crucial factor in its success, was carefully selected to ensure traffic safety and convenience for all motorists using the Q.E.W.

Plans for the construction of a second set of produce stands on the north side of the Q.E.W. near St. Catharines are now being prepared.

The construction and leasing of these new produce stands is being handled by the Ontario Department of Public Works.

The planners of the stands feel that roadside marketers in both Canada and the U.S.A. will be keenly interested in this development. This service-center approach may prove to be the solution that will enable roadside operators to sell produce to the ever-increasing number of travelers using controlled-access highways in North America.

The old Ontario Government stands, which must be removed to accommodate the modernization of the Q.E.W. were constructed by the Ontario Department of Highways approximately 30 years ago. This was done shortly after completion of the Q.E.W. to alleviate the traffic hazard created by over-the-fence selling of fruit and vegetables by individual farmers on land bordering the highway.

To date, construction on the Q.E.W. has removed only three of these stands. The stand at Vineland Station will remain in use until construction on the highway necessitates closing it.

Plans for additional roadside stands along the Q.E.W., or any other controlled-access highways in Ontario, will be considered after evaluating the success of the two new stands in the Niagara Peninsula.

Beef and Vegetable Casserole: 4 strips bacon; 2 lb. round steak, cut ½ inch thick; ¼ cup flour; 2 tsp. oil; 1 large clove garlic, peeled; 2/3 cup boiling water; 1 cup Ontario red wine or beef bouillon; ½ tsp. salt; 6 small boiling onions, peeled; 2 cups diced carrots; 1 can (10 oz.) mushroom pieces, drained (optional); 3 medium potatoes, peeled and quartered; 6 whole black peppers; 6 whole cloves; 2 bay leaves.

1. Fry bacon until browned but not crisp; drain; cut into 1-inch pieces.
2. Cut beef into 1-inch pieces; dredge in flour; brown in oil with garlic.
3. Remove garlic; add water, wine or bouillon, and salt; bring to boil.
4. Turn mixture into 2-quart casserole; add remaining ingredients and bacon. Cover and bake at 325 degrees for about 2 hours. Serves 6.

FORCING RHUBARB
Forcing rhubarb is a common practice that extends the cropping season and provides an attractive market commodity from Christmas to April or May.

E. W. Chipman of the Canada Agriculture Research Station at Kentville, N.S.

DANCE

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This Week

At Ontario's first provincial-municipal conference in Toronto, Premier John Robarts committed Ontario to unconditional grants that municipalities can spend as they choose.

Municipal Affairs Minister Darcy McKeough said there will be little progress until reassessment of the province at market value is completed. The premier also announced a new department of mines and northern affairs, regional government offices in the north and establishment of a Northern Ontario Development Corp. with its own budget.

Government officials estimate the provincial-municipal conference will cost Ontario taxpayers between \$65,000 and \$75,000.

The 450 delegates paid their own way for transportation and hotel accommodations, but three meals and four receptions are being paid for by the province plus other items such as copies of major speeches.

Professors at the University of Toronto will receive a 10-percent salary increase effective July 1, J. M. Rist, president of the Association of Teaching Staff, said last week.

The increase will raise the minimum salary for a full professor to \$17,300 from \$16,500; associate professors to \$13,000 from \$12,300; assistant professors to \$10,500 from \$10,000 and lecturers to \$8,600 from \$8,200.

The association had asked for a raise of 22 percent. Workers at the Goodyear Tire and Rubber Co. of Canada Ltd. plant in Owen

Sound, Ont., returned work last week after ratifying a three-year collective agreement.

The 155 workers went on strike April 22.

A fire estimated to have caused about \$1,000 damage injured nine people and wiped out half a block of stores and apartments in Barrie April 23.

A team of surveyors completed Canada's sex-change operation in Toronto General Hospital but refused to identify person involved.

Jarvis

Dairy Club

Wondering what the Jarvis Dairy Club has been doing this month? Well, on!

The Jarvis Dairy Club held its first meeting at the home of Mrs. J. H. Werner's on April 8. Here we learned different judging points how to use them in judging a cow. This was shown by Keith Stalder.

The next meeting will be held at Gordon Bantz home on May 1. During this meeting the members will be invited to a social evening. WELCOME. Come at 7 o'clock.

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Sandusk News

Mrs. Donald Dennis, Mrs. Verne Gloyd and Mrs. Wm. Bray attended the Luncheon served at Nanticoke Community Hall on Thursday, sponsored by Nanticoke United Church Women.

The Sandusk W.I. held their April meeting at the home of Mrs. Leo Mulkins, Thursday evening.

Mr. Bill Werner and friend attended the Wedding of Mr. David Bagley in Toronto on Saturday. Bill was one of the ushers.

Mr. and Mrs. Merrill Nie, Mr. and Mrs. Craig Werner, and Mr. and Mrs. Wm. Bray attended a shower for Mr. and Mrs. Russell McDonald in Cheapside Community Hall Saturday evening.

Mr. and Mrs. Craig Werner and family and Mr. and Mrs. Wm. Bray attended the service Sunday evening in Cheapside United Church when Mr. Marty Karl of the Harbour Rescue Mission, was guest speaker.

Mr. Anson Edwards of Rockford was a guest of Mr.

and Mrs. Wm. Bray Sunday afternoon.
Mr. and Mrs. James Hewitt visited Mr. and Mrs. Jack Nixon Sunday evening and also called on Mr. and Mrs. Wm. Bray.

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Births

RTINDALE — Ken and Mary, R.R.5, Cayuga are pleased to announce the birth of a son on April 6, in West Haldimand Hospital, Kenneth Todd, 1 lbs. 1 ounce, a brother for Cindy and Janice.

MICHELL — Doug and Joy of 22 Victoria Ave., are pleased to announce the birth of their son at West Haldimand General Hospital, April 20, Jason William.

OPPER — John and Donna of Parkview Ave., Hagersville are pleased to announce the birth of their son, in West Haldimand Hospital, April 20, Robert John (Robbie), a brother for Donnie.

INCE — Bill and Sharon (nee Wood) R.R.3, Hagersville are pleased to announce the birth of a daughter on April 24 in West Haldimand Hospital, Heather Elaine.

If your butter is too hard to cream, a quick solution, say home economists at Macdonald Institute, University of Guelph, is to shred the butter into a warmed bowl and then to cream.

Cutting a cake into layers is simple using this method suggested by home economists at Macdonald Institute, University of Guelph. Mark the height of the cut with toothpicks. Circle the cake at this level with a piece of thread. Cross the ends and pull the thread toward you.

To tint coconut, home economists at Macdonald Institute, University of Guelph, suggest this 'jar' technique. Place about ½ cup coconut in a small jar, add a few drops of food coloring, mixed with 1 tablespoon water. Cover and shake until the coconut is colored.

To remove odors from jars or bottles, home economists at Macdonald Institute, University of Guelph, suggest soaking them for several hours in a solution of baking soda and water.

CORNEBEEF BRISKET
Beef brisket simmers to a tasty and tender cut in this simple boiled brisket recipe from the Food Department, Macdonald Institute, University of Guelph. When cooked the meat is excellent as a cold cut or in a hearty

double-decker sandwich combined with cole slaw.
CORNEBEEF BRISKET: 3 to 4 pounds lean corned beef brisket; 6 to 8 cups water; 2 onions, sliced; 1 bay leaf; 1 tsp celery seed; 1 clove garlic; 5 whole peppers.

Cover meat with hot water in a large pot. Add remaining ingredients. Cover and simmer until tender, about 3 to 4 hours. Cool before slicing.

SMOOTH AND SUPREME SCALLOPED POTATOES
Quite often, the milk used in a scalloped potato recipe will curdle. If you prefer a smooth, rich appearance, home economists at Macdonald Institute, University of Guelph, suggest using a basic white sauce in place of the milk.

Basic White Sauce: 1 cup milk; 2 tbsp flour; 2 tsp fat; ½ tsp salt.
Measure the flour and seasonings into the top of a double boiler or a heavy saucepan, keeping the ingredients to the side near the handle.

Measure the fat into the opposite side of the pan. Place the pan over the heat so that the fat melts; stir in the dry ingredients; allow to bubble together. Remove the pan from the heat. Add the milk slowly, stirring until the mixture is smooth. Stir and cook over low heat or over boiling water until the sauce thickens. Cover and cook until there is no taste of raw starch.

Scalloped Potatoes: 4 or 5 potatoes; 1 onion sliced. Wash, pare, and rinse potatoes; cut in thin slices. Lightly grease a baking dish; put in a layer of potatoes; sprinkle with salt and pepper. Add a layer of thin onion slices. Repeat layers. Pour white sauce over potatoes.
Bake at 325 degrees F. about 1 hour or until potatoes are soft. Serves 4.

Trees take in carbon dioxide and give off oxygen.

"NEXT TO NEW SALE"

Home Baking and Tea on

Sat. May 2, 1970

The Knox Sunday School Room at

2:00 P.M.

Sponsored by the Girl Guides and Brownies

MAY 18 AMATEUR CONTEST ENTRY FORM

The Jarvis Lions Club, Jarvis, Ontario

I hereby make application to enter the Amateur Contest to be held in the evening of May 18, 1970 at 7:30 P.M. at the Jarvis Community Hall in the category indicated below:

8 Years and Under:

Vocalist Instrumentalist Variety

9-12 Inclusive:

Vocalist Instrumentalist Variety

12-18 Inclusive:

Vocalist Instrumentalist Variety

Group of 6 or More in Any Type of Act (18 Years and Under)

(Signed)

(Complete this form and return to Bryce Linklater or Glen Reicheld or Bill Snowden, Jarvis Ontario.) on or before May 15 if possible.

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