

# Teatime Topics

Specially Written for The Record  
By Jean Sharp  
Canadian Press  
Women's Editor

Rhubarb is botanically a vegetable, even though it is cooked and used as a fruit, says a release from the Canada Department of Agriculture.

It should be fresh picked to be of the best flavor. The stalks should be firm and brittle and should be used as soon as possible after picking. If they must be stored for a day or two, they may be broken and stored in a plastic bag in the refrigerator. Rhubarb will keep in the freezer after it is washed and cut up.

For a change from baked or stewed rhubarb, try a pudding that uses it.

**Rhubarb Pinwheel:** A pinwheel with biscuit dough calls for: 1 cup sifted all-purpose flour, 2 teaspoons baking powder, ¼ teaspoon salt, ¼ teaspoon pastry spice or cinnamon, 2 tablespoons sugar, 3 tablespoons butter, 1 beaten egg, 2 to 3 tablespoons milk, 3 cups rhubarb in ½-inch pieces, ¼ to 1 cup sugar, 1 tablespoon butter.

Mix flour, baking powder, salt, spice and the 2 tablespoons sugar. Cut in the 3 tablespoons butter until mixture resembles coarse crumbs. Combine egg and milk. Add to dry ingredients and mix quickly until dough forms a soft ball.

Turn out to floured board and knead lightly. Roll out to rectangle about 12 by 6 inches.

Mix rhubarb and remaining sugar. Arrange

half the rhubarb in bottom of a greased 5-cup baking dish. Sprinkle remaining rhubarb over dough and roll up like a jelly roll, sealing edges. Cut roll across in 1-inch slices and place slices cut side down on rhubarb in dish. Dot with remaining butter. Bake at 400 degrees until browned (20 to 25 minutes). Makes 6 servings.

**Bread Pudding:** For a Bread pudding with rhubarb you need: 1 cup sugar, ½ teaspoon cinnamon or nutmeg, 1 tablespoon grated orange rind, 3 cups rhubarb in ½ to 1-inch pieces, 2 cups buttered bread cubes, 2 tablespoons butter, cream.

Combine sugar, spice and orange rind with rhubarb. Arrange layers of bread cubes and rhubarb mixture in a greased baking dish ending with bread cubes. Dot with 2 tablespoons butter.

Cover and bake at 375 degrees for 20 minutes, then remove cover and bake 15 to 20 minutes longer or until lightly browned. Serve with cream. Makes 6 servings.

For the filling of a rhubarb pie, you need: 1 beaten egg, 1 cup dairy sour cream, 1 cup sugar, 3 tablespoons cornstarch, ½ teaspoon cinnamon, 3 cups rhubarb in ½-inch pieces.

Combine egg and sour cream. Mix sugar, cornstarch and cinnamon, add sour cream mixture and blend well. Add rhubarb. Spread filling over half a crumb crunch mixture made with oats. Sprinkle with remaining half of crumb mixture. Bake at 325 degrees until rhubarb is tender (55 to 60 minutes). Serve warm with cream.

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West Haldimand General Hospital, along with more than 1,400 hospitals throughout the nation, are observing Canada Hospital Day, May 12, 1970. An open house will be held on Saturday, May 9, 1970 between 2 and 4 p.m.

The theme, "You, Your Hospital, and Your

## Erie Personals

Mr. and Mrs. Pat Wilcox of Burlington and Mr. and Mrs. Tori Stark spent Saturday evening with Mr. and Mrs. William Campbell. Little Donald Nopper is spending some time with his grandparents, Mr. and Mrs. Nelson Nopper.

Mrs. William Laidlaw spent a few days with Mr. and Mrs. Alan Douglas near Caledonia.

Misses Martha Ann Lint and Miss Audrey Peart spent Thursday in Niagara Falls and Welland.

Mr. and Mrs. Earl McBurney of Caledonia spent Sunday with Mr. and Mrs. Charles McBurney. Mr. and Mrs. William Booth were in Tillsonburg on Sunday where they visited the funeral home where the late Bruce Ball rested.

Misses Hennie Rynsoever, Miss Louise Williams and friends of Toronto spent Sunday at the home of Mr. and Mrs. John Rynsoever.

Mr. and Mrs. Bertly Brown attended the funeral of the latter's uncle, the late Arthur Belbeck, held in Port Dover on Saturday.

Mr. and Mrs. Tom Stark and Mrs. Rhoda Drinkwater of Hagersville visited at the home of Mr. and Mrs. Wesley Carpenter on Friday evening.

On Thursday evening, Mrs. J. W. McBurney attended a dinner held at the home of Mr. and Mrs. Freeman Nixon, given in honour of Mr. Edgar Waldbrook on his birthday.

Mrs. Ethel Sevedell and Mrs. Mildred Tweedell of Hamilton spent Sunday at the home of Mr. and Mrs. William Campbell.

Mr. Robert Roth is a patient in the General Hospital in Hamilton.

Mrs. George Waterhouse, Mr. Michael Shabolk and Greg of Hamilton spent Saturday at the Keen home.

Mrs. Bert Stallwood is a patient in the West Haldimand Hospital.

Mr. and Mrs. Jack Biggar entertained members of the Moerschfelder families on Sunday in honour of Mrs. Moerschfelder on her birthday.

Mrs. Susie Jarvis of Mount Albert, who has been spending some time with relatives in Hagersville visited her sister Mrs. Murray Biggar on the weekend.

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## WHGH To Hold Canada Hospital Day

Community", emphasizes the critical role hospitals play in providing community health services for the individual, family and community. W.H.G.H., like other Canadian hospitals, is making great efforts to meet increased health care services demanded in this era of rising health costs.

"Today hospitals are facing increased demands for additional high quality health care services for more people than ever", Mr. van de Ven, Administrator of W.H.G.H. said.

"Hospitals are working with their provincial and national associations and the provincial and federal governments to provide efficient quality health care at the lowest possible cost.

However, the public and medical profession can assist by not straining the health care facilities in the uneconomical use of hospitals."

He added: "In moments of crisis and need, our community hospital is here to serve the individual and his family."

Local men and women serve the community as members of the hospital board of trustees. They are legally and morally responsible for maintaining the high standard of patient care. They represent the community and the hospital in dealing with local and provincial government agencies.

Members of the board are: Dr. R. G. Hyde, Chairman; W. J. Heaslip, Vice-Chairman; W. J. Filsinger, P. Aude, Mrs. S. Brown, Dr. N. P. Huschilt, R. J. Blackwell, E. J. Shamon, S. G. Hoover, C. D. Johnson, H. Greenfield, S. Mitchell and C. A. Martindale.

Across Canada more than a quarter million men, women and teenagers

**OPEN HOUSE AT HENDRICK'S NURSING HOME SUNDAY, MAY 10 2 P.M. - 4 P.M. Everyone Welcome**

## TO THE RESIDENTS OF HALDIMAND COUNTY

A situation has arisen this year of which we feel the parents of Haldimand County students should be aware.

There are at present 13 unqualified teachers on Letters of Permission in the Secondary Schools of Haldimand County. The Department of Education requires the Board of Education to advertise for qualified teachers to fill the positions held by these teachers.

In addition, a number of teachers for one reason or another leave the employ of the board each year.

Since March 11, the Board of Education for the County of Haldimand has had the opportunity to advertise for and hire qualified teachers to fill these positions, and has failed to do so.

By May 31, there will be virtually no qualified teachers available for hiring since the date at which they can resign from their present positions will have passed.

It seems certain, then, that the Secondary Schools of Haldimand County will retain their unqualified teachers, and add even more to replace qualified teachers who are leaving. These unqualified teachers will be paid on the same salary scale as qualified teachers.

We feel that the quality of education available for the Secondary School students in Haldimand County is being needlessly compromised for the sake of the Metropolitan Toronto Board of Education, which is not concerned with the welfare of students in this county.

**Executive Council Haldimand Division OSSTF**

R. B. Aitchison, President  
H. W. Best, Secretary-Treasurer

## Sandusk Women's Institute

The April meeting of Sandusk Women's Institute was held at the home of Leo Mulkins.

The President, Mrs. B. opened the meeting with a ode, the Institute Creed and the Lords Prayer in Union. It was moved that make a donation to Cancer Society.

Mrs. Bray read encouraging letter received from Mrs. Lowell Eller, I.O., Director.

The Roll Call was answered by naming favourite spring flower.

The May meeting is to be held at the home of Merrill Nie.

The Motto, we give to the bushel but take by the grain, was given by Mrs. Bray from an article written by Ethel Chapman.

Mrs. Craig Werner gave report on Synthetic Milk how it will affect our farmers. Mrs. Merrill Nie and present.

Mrs. Wm. Nicol, agriculture convener, how honey bees help crops and how pollution affecting plant life.

We had a report on Spring meeting held Chesapeake.

At our election of officers all officers were returned the coming year. Meeting closed with Queen and the Institute Grace.

A social time was over the tea cups.

## Fruit Tree Ringing Promotes Fruiting

The ringing of fruit trees to promote fruiting is an ancient horticultural practice going back many hundreds of years, and has been discovered and forgotten many times in the history of tree fruit production.

Recently, reports Professor B. J. E. Teskey, Department of Horticultural Science, University of Guelph, the practice of ringing has been revived.

Because ringing can cause serious injury and damage unless it is done properly, Professor Teskey offers the following do's and don'ts for fruit tree ringing.

— Ringing, when done properly, temporarily restricts the downward movement of sap in the phloem to the root of the tree. This causes a reserve of carbohydrates and auxins to build up in the top of the tree. This condition is necessary for fruit bud initiation.

Fruit buds are initiated a year before they open into blossoms. Thus ringing, to be effective, must be done in the spring a year before results are expected.

The exact time for fruit bud initiation to occur varies with fruit variety, season and area. Ringing must be done before blossom time. Consistently excellent results are obtained when ringing is done one or two weeks before bloom.

What are the best ringing methods? Professor Teskey notes that the whole tree trunk can be treated, or a selected scaffold branch only. The latter is slower but entails little risk for the tree.

Frame branches can be ringed to slow their growth and bring them to early fruiting while the leader is left for further growth. The effect is the same as bending the branches down but is faster, simpler and more effective.

Any one of the following techniques can be used: — With a fine saw ring the tree with a cut through the bark to the wood.

— Make a double cut with two razor or knife blades not more than 1/8 inch apart. Remove the narrow strip of bark.

— Make a single cut, either ring or spiral, with a knife. Do not remove the bark. (This method is called "scoring.")

Professor Teskey emphasizes that the trunk or branch can be girdled quite safely, but a gap can be left for assurance against total risk.

The job should be done early enough as late ringing will not give the desired results, and will lessen the results of a quick healing against the wound.

Under no circumstances should the bark strip be removed if it is more than 1/8 inch wide, and young trees or branches that have not reached sexual maturity should not be ringed.

If firelight is present in the orchard, growers should be extra careful. Water sprays should not be allowed to develop at or near the ringing wound.

Finally, no tree should be ringed twice in the same season. There is no need for this, says Professor Teskey and the risk to the tree is doubled.

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## Zero - Defect Quality Needs Constant Care

The 'zero-defect' concept is what food manufacturers must aim for in terms of quality control, and this will take a great deal of planning, much hard work, and effective communication between industrial enterprises and the consumer.

What is the zero-defect concept? Mr. John Wakelin, of Borden Co., Tillsonburg, told delegates to the Dairy Fieldmen and Industry Conference held at the University of Guelph, that it is simply a program whereby errors are anticipated and dealt with before rather than after a food crisis or complaint arises. But while definition of the concept is simple, putting it into practice is not.

Quality, said Mr. Wakelin, is not to be equated with a grade point standard, when linked with the term 'control'. Quality control deals with an end product measured for excellence in terms of consumer preference.

Thus, a zero-defect program in quality control means eliminating every possible error and defect that could occur in any step of the manufacturing process.

In a company this means laying down a definite quality control program, having somebody on hand at all times to supervise it, having every member of the company aware of it, and, through good communications, having the needs of the public uppermost in the company's mind.

Food must be made safe as well as being nutritious, said Mr. Wakelin.

But how costly is safety under the zero-defect program? A quality control program must not be so expensive that it skyrockets food prices.

While not measurable in monetary terms, said Mr. Wakelin, "The cost of quality is nothing other than the sum total of the errors we make."

Thus a good zero-defect program, once established, should reduce the cost of

safe food and encourage continued defect-free food production.

There is more emphasis placed on the objective evaluation of food than there used to be, said Mr. Wakelin. Statistical methodology using highly sophisticated laboratory and mechanical techniques has to a great extent replaced the subjective tests of food that used to be conducted by "tasters and touchers."

Sanitation, processing methods, packing, filling, canning, sampling and production control are all handled this way, and could be subject to human error unless great care is taken.

This trend to error-free production will become particularly important in the next decade, said Mr. Wakelin, because of the vast upsurge in processed and instant foods that will occur.

"Most human error is caused by lack of attention rather than by lack of knowledge", he said, and added that attention to detail will become doubly important as this food trend begins.

To implement such a program, many company routines will have to change, and this will require hard work, Mr. Wakelin stressed that only through effective in-company communications, and good liaison work between companies and the consumer could this important work bear fruit.

**Bus Displayed**

CLARESHOLM, Alta. (CP) — What's unusual about a school bus in front of a museum? Every museum worth its salt has a whole flotilla of school buses lined up in front these days.

But in Clareholm, 79 miles south of Calgary, the bus is one of the exhibits. It's believed to have been Canada's first motorized school bus.

It carried its first load of pupils in April, 1919, when it replaced a horse-drawn van to transport pupils to Clareholm from the Ruby school district, 17 miles away.

And the bus, a Model-T Ford, kept getting the kids to school on time until 1938 when it was retired in favor of a newer model.

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## Store Treated Seed Away From Livestock

Treated feed should never be fed to livestock or poultry. It should be stored well away from feed and in a place where neither livestock nor children have access to it.

Seed treatment chemicals that contain organic mercurial compounds are particularly poisonous to animals, and certain insecticides used for treating seed will appear in the milk of cattle fed such seed. Modern methods can detect the slightest traces of these chemicals in milk and meat.

Professor C. B. Kelly, Department of Botany, University of Guelph, says that leftover treated seed each season should be bagged, labeled and stored for use the following year.

Bags that held treated seed, says Professor Kelly, or that were used in treating seed should be used for that purpose alone and kept separate from bags used for feed.

The seed variety, the date, and the chemical used to treat the seed should be noted on the label. The germination of the seed should be checked the next year to see if there has been some reduction in the capacity to germinate.

If the seed is not worth saving, it should be burned or buried but never dumped where birds and other animals can get it. A careful estimate of the amount of treated seed that is needed will avoid the problem of what to do with any surplus.

Bags that held treated seed, says Professor Kelly, or that were used in treating seed should be used for that purpose alone and kept separate from bags used for feed.

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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.