



REPORT

During the past week, Prov. Constables D. Ryan and W. DeWitt, while on foot patrol in the Port Maitland area, discovered 14 summer cottages had been broken into. Until the owners can be contacted, it would appear that very little has been taken from these entries. An attempt is being made to have all cottages in the Cayuga OPP area checked.

NOTICE TO OWNERS: The Cayuga OPP would appreciate it if owners of cottages would check their establishments whenever possible. This would assist our investigating officers in determining whether an entry has been made recently or that it could have occurred sometime since last fall. With the changing in the weather, it is most difficult to determine the time of entry if undetected for a considerable amount of time.

A vehicle stolen from a Six Nations resident was recovered on the Reserve.

Officers investigated a total of five thefts, one assault, and answered ten requests for assistance.

Two charges of impaired driving were laid.

Prov. Constable W. Eves has completed a two week instructional course on the operation of a breathalyzer machine. Cayuga Detachment now has four officers who are trained in the operation of this machine.

At a recent meeting held in Hagersville, conducted by Chief R. Holden and assisted by Sgt. E. Dummett and Const. H. Bell of this Detachment, approximately 100 owners and operators of motorized snow vehicles and a handful of the general public were in attendance. The meeting was held in compliance with complaints received regarding the operation of snowmobiles, both in the Village and surrounding area. Rules and regulations were discussed and only one complaint was aired, which would not coincide with the number of complaints that are regularly received.

Failing to obey a stop sign on January 11 resulted in a spectacular truck-car motor vehicle collision which occurred on No. 6 Highway at Willowgrove. Four persons were injured and a damage was approximately \$8,000.

Five other motor vehicle collisions were investigated, which resulted in injuries sustained to three persons.

- JARVIS LADIES BOWLING LEAGUE
JANUARY 18, 1971
- Slim Six 26
 - Sweater Girls 16
 - Swinging Six 39
 - Hush Puppies 27
 - Snipers 25
 - High Average, Diane Blundell, 209.
 - High Triple, Gladys Braham, 715.
 - High Single, Dorothy Higgins, 273.

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SPECIAL WEEKLY GOODIE McCain Frozen Apple Pie 3 24-OZ. PKGS. \$1	SPECIAL WEEKLY GOODIE Carnation Frozen French Fries Fancy Straight-Cut 2-LB. BAG 39c	SPECIAL WEEKLY GOODIE VIVA Toilet Tissue Assorted Colours 2-Roll Pkg. 28c
SPECIAL WEEKLY GOODIE VIVA Paper Towels Assorted Colours 2-Roll Pkg. 49c	SPECIAL WEEKLY GOODIE Sweet & Juicy - Florida Oranges - Florida 3 DOZ. SIZE 125 \$1	SPECIAL WEEKLY GOODIE 4 Varieties - Milkbone Dog Food 15-OZ. Tin 27c
SPECIAL WEEKLY GOODIE Celery 24 Stalks 1A 25c	SPECIAL WEEKLY GOODIE Crisp Large Florida Sprouts 1A 29c	SPECIAL WEEKLY GOODIE Snow White Mushrooms 1A 69c
SPECIAL WEEKLY GOODIE Carrots 2 1/2 Doz. 39c	SPECIAL WEEKLY GOODIE Milkbone Dog Food 15-OZ. Tin 27c	SPECIAL WEEKLY GOODIE Stokely Fancy Vegetables 7 OZ. 7c

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MORNING 1-LB. **85c** 2-LB. **\$1.65**

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STRAWBERRY-RHUBARB 37c.
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SPECIAL WEEKLY GOODIE
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Specially Written for The Record by Jean Sharp Canadian Press Women's Editor

While you wait for spring and the variety of fresh foods it brings, you can cheer up a winter meal by making the potatoes look different occasionally. A booklet from the Canada department of agriculture has variations on the theme.

For a start, try boiled potatoes sprinkled with paprika or topped with savory mixtures. Top them with butter maitre d'hotel: 1/2 cup creamed butter, 2 tablespoons lemon juice, 2 tablespoons chopped parsley, all well blended. Or top them with: 2 tablespoons salted butter and 2 tablespoons of parsley or chives or chervil or mint.

Serve browned potatoes, which are boiled potatoes finished with a roast.

Parboil potatoes 10 minutes in salted water to cover. Drain, coat with fat and place around roast 45 to 50 minutes before it is cooked. Baste several times.

If you serve baked potatoes, try stuffing them for a change. You need: 6 medium or large baked potatoes, 1/3 cup hot milk, 2 tablespoons butter, 1 teaspoon salt, pepper.

Cut a slice from the top of each potato and scoop out the centre, leaving the shell intact. Mash, add remaining ingredients and combine well. Fill shells and reheat in a hot oven (450 degrees) 15 minutes.

For variations, add: 2 tablespoons or more raw or sauteed onion; 1 1/2 cups cooked mixed vegetables and 1/4 teaspoon marjoram; 1/4 cup grated nippy cheddar cheese (reduce salt to 1/2 teaspoon).

Teatime Topics

Vary mashed potatoes by serving them as potatoes chautilly. You need: 6 medium boiled potatoes, 1

\$\$ And Good Sense

by William J. Martin
Was 1970 a good year - or a bad one? By now you certainly should know and be able to prove it.

I mean that you should have all the necessary records and paper-work available in order to prepare an accurate and complete income tax report.

If you've been keeping such records of your financial transactions, expenses and deductions throughout the year, there's no problem as long as you still have them and understand them. If not, better do some checking right now while you still have some time.

Try to gather up all the records you can find regarding your personal financial situation during the past year. What you can't find, you may be able to obtain duplicate copies of if you act now.

Did you buy or sell real property, earn interest on savings, record gains or losses on investments? All these transactions and more need to be documented and if you wait until the last minute, you may be too late.

You may be too late to save a considerable amount of money in legitimate income tax deductions by having all your records available to you.

After you've scurried around assembling your 1970 records, be sure not to let the same thing happen to you next year. Keep your important records and papers in a safe, secure place where you and other members of your family can find them without unnecessary delay.

Investigate the possibilities of obtaining a safe deposit box at your bank or savings and loan association. Keep routine records in a good safe place in your home.

You don't have to become a master bookkeeper, but you should be able to keep track of your affairs. Without these records, you could lose a lot of money each year.

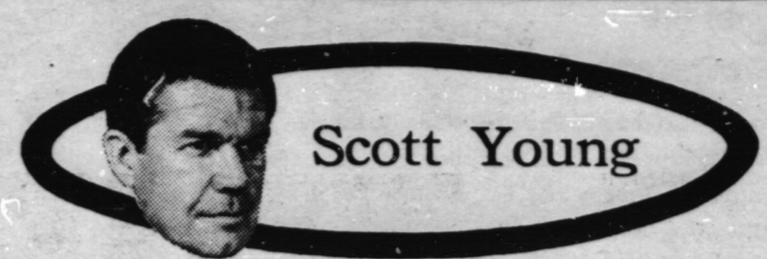
Now's the time to check.

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into potatoes. Serve cold and garnish with paprika or parsley.

To pan-fry raw potato slices, you need: 6 peeled medium potatoes, 1/4 cup fat, 1 teaspoon salt, pepper.

Heat fat in a large frying pan. Add potatoes, cut into 1/4 inch slices, cover and cook over medium-low heat for 15 minutes. Turn and sprinkle with some of the salt and pepper. Cover and continue cooking for 10 minutes. Turn again, add remaining salt and pepper and cook covered for 5 minutes. Turn a third time and cook uncovered about another 5 minutes to allow moisture to evaporate.



Case of the bald leg

I was talking a couple of weeks ago about men's night-gowns, and explaining my own great idea for keeping them from working up around your neck in the middle of the night - the elastic stirrup.

I've had a lot of people thank me since then, especially women who said they were sleeping a lot better. Their husbands don't spend half the night tossing around convulsively trying to get their sleep-coats down where they'd do some good.

But with such a reputation comes responsibility. At a banquet a little after New Year's another problem came up. Most of us were in ordinary jackets or suits, but the poor guy who was master of ceremonies had on a dinner jacket that he probably didn't wear often, like most people these days. He beckoned me into a corner, obviously wishing to ask my advice.

I noticed that the shirt front under his dinner jacket was all bunched up and sort of crooked. Also, he was limping painfully, favoring his left leg. I knew immediately what had happened. He had tried to apply the nightgown-stirrup technique to holding down the front of his boiled shirt. I asked if this was so.

"Right!" he said. "How could you guess?"

After glancing around to make sure that we were unobserved, so that he would not be embarrassed, I reached over and plucked at the inside of his left trouser-leg just at the knee. There was a resounding snap. The man's face, already white, went a pale green, with shades of chartreuse around his eye-bags.

"Just as I thought," I said. "First I'll tell you what you don't do to keep a shirt-front flat. You don't hitch one end of an elastic band to the bottom button of the shirt and pin the other end to your sock."

I regarded him narrowly. He was suffering, even standing still.

I said, "From the look of you, you also may have . . ." (Ladies will kindly avert their ears for an instant) . . . "let us say, a rather hirsute leg, right?"

"Right," he groaned. "Every time I take a step the elastic gets twisted around the hairs on my leg. I only dressed two hours ago, but already I must be bald, from the knee down."

Even in pain, he was thinking hard. "Maybe if I used two elastics, one on each leg, it would equalize a bit?"

"Not so," I said firmly. "If you used two elastics, you'd be bald on both legs by now, and limping like an Argo lineman."

"Would string be better?" he asked.

"Less painful, but still imperfect," I said. "If you get the string tight enough to hold your shirt down, two things happen. You walk stooped over all the time, and your pants still look as if they've been pressed sideways - an effect given by the taut string under the material."

To end the suspense quickly (my glass by then was empty) I gave him the address of my haberdasher, along with a scribbled prescription.

As a result, when I saw him two days later, M.C. at another party, he looked comfortable and urbane. His shirt front was as flat as if it were being modelled by Twiggy.

For anyone else interested, there is nothing mysterious about the solution. It is a new male garment on the old step-in principle: combination boxer shorts and dress shirt, all one piece.

These dress shirts-shorts come with plain buttons, or with studs all the way down, and matching cufflinks. One word of caution: be specific with your laundry instructions for these shirt-shorts.

If you wind up with your shorts starched as stiffly as your shirt front - well, you might as well have stuck to elastic bands in the first place.

Toronto Telegram Syndicate



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