

Special Programs and Projects

A NOTE TO P.R.O.'s

The purpose of this Special Programs and Projects section is to give Public Relations Officers a spot in Home and Country where they can tell all the Institutes of the province about anything done in their own Institute which might offer a suggestion to other branches.

As we have explained in previous issues, we cannot give space to routine reports of meetings—unless the program is so original or outstanding as to give an idea to other Institutes. A particularly good subject for a topic, discussion, debate, motto or roll call would be welcome.

Some years ago it was decided that we could not report anniversary celebrations. These are of interest mainly in the local community where the participants are known and of course P.R.O.'s will see that they get into the local papers.

And please note that to produce an illustration we require a photograph, not the negative; and that we cannot make a cut from a colored picture or from a slide.

Perhaps the best way to see the sort of material we need for this section is to look at the topics in this and previous issues. Then, as P.R.O. for your branch or district or area, if you have a story that should be told, do, please, send it along. — Editor.

WORLD PLOUGHMEN'S BANQUET

By Mrs. George Dixon

THE BANQUET for the World, Canadian and International Ploughing Match was held in the Curling Club at Brampton, Ontario October 11, 1963, with the Town of Brampton as host.

In May 1963 the Town of Brampton had begun looking for someone to cater to this banquet for about twelve hundred people. I had had a son compete in the World Match in 1961 in France and capture the world championship, at which time he was treated most royally by the French agriculturists. And it seemed to me, as a mother and Women's Institute member, that we had an opportunity of expressing to all those countries our hospitality through the Women's Institute.

I contacted the Deputy-Reeve of the Town

of Brampton and said to him, "If I can interest enough of the Institute women to undertake this banquet, would you give them the honour?"

On the 30th of May 1963, four of the branches close at hand, and of a large enough membership to contribute enough man-power to put over such a large project, were represented by a delegation of three key people who met with representatives of the Town. After much discussion and with mixed thoughts, these members went back to the branches with an outline of a job to be done. It was not considered as a financial project so much as our duty as Institute women. And what could be a finer way to work toward world peace and good public relations with other countries than to prepare a family dinner and serve it?

The group committee of twelve asked me to be the chairman, although my own branch was not large enough to take part as many of our members are stepping into the golden age. I had just completed two years as president of South Peel District and had worked along with the executive of the North Peel District on the occasion of the sixtieth anniversary of Peel County in March 1961.

So two branches were chosen from the South—Derry West and Brampton East, and two from the North—Snelgrove and Campbell's Cross. This was a good cross section to represent the Women's Institutes of Peel County.

The committee met every fourth Monday of each month, and by July what had first seemed impossible was taking form and one could see how the task could be accomplished.

The Town submitted the menu. It was to be a truly Canadian dinner and after a few adjustments were made the menu was as follows: Apple Juice; Prime Rib Roast Beef; Mashed Potatoes—Gravy; Peas, Corn; Buttered Rolls; Homemade relishes—Horseradish, Cubed Tomatoes; Apple Pie—Canadian Cheddar Cheese; Tea and Coffee—Blue Canadian Grapes.

The quantity of food required was 667 lbs. of Prime Rib Beef, 200 lbs. Instant Potatoes, 250 lbs. Frozen Peas, 810 Ozs. Niblets Corn (canned), 4800 ozs. Apple Juice, 2 gallons of Horseradish, 3 bushels of Tomatoes, 150 dozen Parkerhouse Rolls, 36 lbs. of Butter, 24 qts. of Cream, 9 gallons of Homogenized Milk, Relish, homemade by the ladies, 75 lbs. of Canadian Cheddar Cheese, 240 Apple Pies, 6 bushels of Blue Grapes.

Dishes for all tables but the head table were of paper of the best quality. Flatware was secured by the branches. Tables and chairs were loaned from the Lorne Scot Regiment, from the churches and the Junior Farmers' Building. Paper tablecloths were bought, and white serviettes stamped with a rubber stamp were purchased for the occasion.

The meat was divided into three parts and