

Thurs.
Dec. 14/67

Women

Jenny
O'Rourke



page 3

Around the corner -

I have been so busy finishing my Centennial project I haven't had time to notice much around the corner - except, of course, the gorgeous Christmas lights. There seems to be more twinkling each evening. Al Kennedy took advantage of the springlike weather yesterday to add to his outdoor decorations. Cathy put her foot through ours last year so guess we'll have to stand her on the corner with a candle.

Recipe of The Week

Marquitta Masterman's CHERRY DELIGHT (For a light Christmas dessert.)

- 15 oz. can pitted red cherries
- 3/4 cup ginger ale
- 3 oz. pkg. cherry flavored jelly powder
- Toasted almonds
- 1 ripe banana
- Sweetened whipped cream.

Drain cherries and measure out 1 cup juice (add a little water if necessary) Combine with ginger ale and heat to boiling point. Remove from heat and add jelly powder. Stir until it is dissolved. Cool (do not chill)

Put a thin layer of the jelly mixture in the bottom of a 1-qt. jelly mould. Chill until this layer of jelly is set but still a little sticky on the surface.

Dry cherries on paper towells. Cut almonds in half lengthwise and stuff each cherry with a piece of almond. Cover the set jelly layer with some cherries and cover them with another layer of jelly.

Slice the banana and add to the top. Add remaining jelly. Chill several hours. Unmould

Social & Personal

Our very best wishes for a quick recovery to Mrs. Verda Kittmer who is a patient in Stratford General Hospital where she underwent surgery on Tuesday.

John Gates and Donald Snell paid a Birthday call on Roy Oliver Monday night and spent the evening playing Euchre and checkers.

The sympathy of the community is extended to Mrs. Herb Oakes and family on the death of Mrs. Oakes mother, Mrs. Smith on Tuesday evening.

Mr. and Mrs. Greg Fletcher were Friday evening guests of Mr. and Mrs. Manfred Wollny and attended the United Church Sunday School concert.

SPECIAL! This Weekend

Green Giant Niblets Corn
2 - 12oz. tins .43¢
and

Maple Leaf Rich, Moist
Mince-meat -
large 28oz. tins .45¢

at The
Lakeside General Store