

Thurs.
Dec. 21, 1967

Women



Around the Corner—

A tip of the hat to Mary, Chris and Al. and to Alex, "Pete" and Evelyn—our hardworking postal workers—who somehow maintain their Christmas spirit—in spite of the mountains of Christmas mail they sort, stamp, decipher, lug and tug for us all. Bless 'em. See you—

Recipe of The Week

CRANBERRY "CANDLES" AS YOUR SALAD

- 1 1-lb. can Whole Cranberry Sauce
- 1 3-oz. pkg. red, yellow or orange jello.
- 1 cup boiling water
- 1/4 tsp. salt
- 1 tablespoon lemon juice
- 1/2 cup mayonnaise
- 1 apple or orange, peeled and diced
- 1/4 cup chopped walnuts

Heat cranberry sauce, strain, set berries aside. Dissolve jello in hot juice and water. Add salt and lemon juice. Chill until slightly thickened. Beat in mayonnaise till light and fluffy. Fold in cranberries, fruit and nuts. Divide mixture evenly into eight 6-oz. fruit juice cans. Chill 4 hours or longer. Unmold. Garnish with real mayonnaise to taste. To flame: Cut thin birthday candles in half to shorten. Insert into tops of cranberry candles and light.

Social & Personal

Marilyn and Gordon Showler and family of Brantford were Sunday dinner guests of Mr. and Mrs. Art Fallowfield.

Helen and Harold Ulch of Embro were Saturday evening guests at the home of Helen and Manfred Wollny.

Marie and Jack McMasters, Norma and Jackie were Sunday supper guests of Mr. and Mrs. Art Fallowfield.

Mrs. Arthur Fallowfield and Mrs. Ella Kittmer were Tuesday dinner guests with Mrs. George Cooper of Embro.

Mr. and Mrs. M. Wollny, Cathy and Mark, Mr. Wm. Major and Mr. Roy Oliver were Sunday dinner guests of Mr. and Mrs. E.G. Fletcher of Brantford.

The kindergarden class of Wildwood School presented a Christmas concert for the parents on Wednesday, Dec. 20. The pupils, under the capable direction of Mrs. Slater put on an excellent concert.

A man should be master of his own home or know the reason why. (Most men know the reason why.)