

# Personal Notes . . .

Of Actonians Visiting Out-of-Town Points and of Visitors in Acton Homes

Mr. and Mrs. F. H. Cook, Toronto, spent Saturday with Mr. and Mrs. C. W. Mason.

Mr. and Mrs. John Lambert and John visited with Mr. and Mrs. Roy Lambert at Drayton on Sunday.

Mrs. Langford and Miss Harrison of North Allerton, Yorks, England, are visiting with Mr. and Mrs. Arthur Gamble.

Mr. and Mrs. Steve Guest of Toronto and Mrs. Thetford spent New Year's with Mr. and Mrs. Howard Allison.

Mr. and Mrs. G. A. Dills, Mr. and Mrs. David R. Dills and Mr. and Mrs. James A. Dills spent New Year's in Toronto.

Mrs. Arnold Weaver, Linda and Susan, of Hamilton visited at the home of Mrs. Phillips, Frederick St., for New Year's.

Mrs. James Russell of Unionville called on friends in town on Monday.

Mr. Ray Watson visited Acton relatives and friends during the week.

Mr. and Mrs. Stanley Russell of Oakville and Mrs. F. A. McLean of Tillbury visited with Mr. and Mrs. V. B. Rumley on Sunday.

Miss Ruth Anderson of Yorkton, Sask., a fourth year student at the University of Toronto, was a holiday visitor at the home of her uncle and aunt, Mr. and Mrs. Geo. Kovacs, 98 Main St., Acton.

Mr. and Mrs. Stanley Mackie and David of Islington and Miss Charlotte, Mackie, of Toronto visited on Sunday with Mr. and Mrs. J. Mackie.

Miss Bertha Ingles, Reg. N., flew from Malton Sunday for Boston, where she will take a four-month post graduate course in obstetrics at Boston Lying-in Hospital. On her return, she will resume her position at Guelph General Hospital.

Dr. and Mrs. Don Ross and Catherine of Aurora; Mr. and Mrs. Tom Corner and Heather of Thorold; Mr. and Mrs. Frank MacGibbon of Montreal; Mr. and Mrs. Ted Savage of Toronto, were Christmas and New Year's guests at the home of Mr. and Mrs. Alex Ross.

Mr. and Mrs. Martin Kelly, R.R. 2, Campbellville, Ontario, will be at home to their friends and neighbors on Saturday and Sunday afternoon and evening, January 9 and 10, 2 p.m. to 4 p.m. and 7 p.m. to 9 p.m. respectively, on the occasion of their 50th wedding anniversary.

### OBITUARY

## Campbellville Area Man Dies in Guelph

Neil G. Martin, R.R. 2, Campbellville, who farmed most of his life with the exception of a few years employed at the Christie Henderson lime kiln, died December 31, 1953, in Guelph General Hospital.

Born March 28, 1876, in Puslinch, a son of Mr. and Mrs. Duncan Martin, the deceased was a member of St. David's Presbyterian church, Campbellville. He served at one time on the Board of Managers of that church.

He is survived by his wife the former Mary Burdon; three sons, Robert, Kempville; Dick, Milton; Donald, R.R. 2, Campbellville and two daughters, Mrs. Cliff Hardy (Marion), R.R. 3, Milton and Mrs. Jack Hardy (Jean), Milton; two brothers, Donald, Vancouver, B.C. and James, Puslinch and one sister, Mrs. D. J. McLean (Ellen), Puslinch, also survive.

Funeral services were held Saturday January 2 with Rev. James Sutherland officiating. Burial was in Crown cemetery, Puslinch. Pallbearers were Allan Mahon, Duff Alexander, James Stokes, Robert Ingles, Robert Elliot, Jesse Gordor. Six nephews acted as flower bearers.

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**THE MIXING BOWL**  
Annie Allan HYDRO HOME ECONOMIST

**Hello Homemakers!** Nearly everyone likes sausage and bacon for breakfast, dinner and supper. During the winter these meats are particularly appetizing and may be prepared in a variety of dishes. Yet there are many homemakers who serve bacon or sausages in "the same old way," that is fried and often fried to a cinder.

With the modern methods of curing and packaging of bacon and sausages, these meats should be cooked using moderate heat. If you have a modern cooking appliance, you'll find that searing these meats continuously on Low heat will give you more servings per pound and a more digestive food.

**TAKE A TIP**  
1. Place sausages, sausage meat, cakes or strips of bacon in a warm skillet. Keep heat low and turn in pan. Allow 15 to 20 mins. to cook, depending on whether meat is taken directly from refrigerator or has been at room temperature for half hour.  
2. If sausages have the new-type casing, prick each with fork and pour one-quarter inch of hot water in pan. If sausages are not in casing do not prick or add water.  
3. Always drain sausages and bacon on absorbent paper for 2 or 3 minutes before serving.  
4. Serve these meats on hot plates.

**Upside Down Sausage Pie**  
1 lb. sausage meat  
1 1/2 cups sweet potatoes (mashed)  
One-third cup orange juice  
2 tbsps. orange rind (grated)  
1 egg (beaten)  
1/2 tsp. salt  
1 tbsps. sausage dripping  
Brown sausage meat (lose or in

ed sweet potatoes, orange juice and patties) and drain. Combine mashed, beaten egg and salt. Place browned sausage meat in bottom of a deep pie plate (8"). Spread with sweet potato. Sprinkle on sausage dripping. Bake in electric oven of 375 degs. for 30 mins. Invert on hot platter. Serves 6.

**Nutri-thrift menu: Upside Down Pie, Boiled Savoy Cabbage and raw turnip sticks. Fruit Dumplings for dessert and coffee.**

**Sausage Supper Dish**  
1 lb. pork sausages  
1 can green beans  
4 or 5 slices toast  
1/2 cup cheddar cheese (grated)  
1 cup white sauce

Place sausages in skillet with one-third cup boiling water. Cook 10 mins. on Medium. Drain off any water and cook on Low 15 mins. Make white sauce of 1 cup milk, 2 tbsps. flour and 2 tbsps. dripping then add cheese. Heat beans. Make toast. Serve beans on each piece then cheese sauce and top with sausages. Serves 4 or 5.

**Nutri-thrift menu: Tomato Juice Sausage Supper Dish. For dessert apple sauce and gingerbread with tea.**

**Teenagers' Treat**  
1/2 lb. side bacon  
1 doz. weiner rolls  
1/2 lb. natural cheese

Slit the weiners lengthwise halfway through. Tuck a strip of cheese into each, then twirl a strip of bacon around each, securing each end with a toothpick. Place in a shallow baking dish. Heat in a pre-heated oven of 350 for 25 mins. Place the bag of rolls in the same oven on edge, if necessary. Then remove toothpicks and tuck weiner in each roll.

After-the-show treat: Teenagers' Treat, Broiled Marshmallows and Hot Chocolate.

**THE QUESTION BOX**  
Mrs. C. L. asks: Can bacon and eggs be cooked in rangette oven?

Answer: Yes, cook bacon and eggs in rectangular casserole or similar baking dish. Place strips of bacon in pairs and cook 10 mins. at temperature of 375 degs. Open an egg over each pair, then baste with dripping and return to oven. Cook until whites of egg are set.

Miss L. B. asks: Is it necessary to cook sausages before wrapping in pastry to prepare as Pigs in Blankets?

Answer: Yes, otherwise the food will be greasy. We prefer to use sausage meat and cook 15 mins. on medium or low, then drain off the fat. A good mixture is 1/2 lb. cooked sausage meat, 3 tbsps. applesauce, 1 tbsps. minced onion and 1 tbsps. milk, blended well and placed on 4-inch squares of pastry dough. Roll up each square and pinch the ends of the rolls. Bake on baking sheet in pre-heated electric oven of 400 degs. for 20 mins. Makes 12.

Mrs. E. R. asks: Please describe 2 or 3 supper dishes that can be cooked in about half an hour using a hot plate?

Answer: (1) Asparagus and Egg: Heat a tin of asparagus tips on one element. On other, use double boiler and cook eggs in shell for 12 mins. in lower part. Meantime heat condensed cream chicken soup in top part. Shell eggs under cold running water and slice. Place asparagus in casserole. Add part of cream chicken soup, then thick sliced eggs, then pour on remainder of soup. Prepare tossed salad to complete first course.

(2) Savory Beef and Rice: Melt 4 tbsps. butter in skillet and stir in one-third cup chopped green pepper, 1 sliced onion and 1/2 lb. minced beef. Cook 10 mins. Add contents of a package of quick cooking rice, 2 tbsps. salt, 1 tsp. pepper. Stir in 3 cups canned tomatoes. Cover and cook about 15 mins.

Note: Serve cream chicken soup as first course, then Savory Casserole.



**AREA COMMANDER** Brig. R. L. Purves, Commander Central Ontario Area, recently inspected the Lorne Scots Regiment at a Regimental parade held in Brampton. Here, he is seen talking with Major Murray Telford, Officer Commanding "A" Coy. Seen on the left is Lt. Col. J. R. Barber, Commanding Officer of the Lorne Scots.

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