

the painted box

By Wendy Thomson

About a month ago, I was given the loveliest compliment I was asked to judge a cooking contest in Rockwood. My first reaction was of immense delight that this column had become popular enough that I would be invited anywhere because of it. The next reaction was of dismay, when I found it was to be a fudge-cooking contest.

I thought first of the result of all the candy-tasting, then of my own qualifications as a fudge-judge. Since my own fudge very rarely turns out, I didn't know if I could judge anyone else's. However, I was assured that it was all a fun thing, and I consented. And, by the way, would I give a little talk on something, to fill in the time? Instant panic! I hadn't given a "little talk" since second form in high school, and that was about sea serpents. I don't remember much of it, and doubt if it would have been too appropriate in this case, anyhow.

When Gord came home that night to my "Guess what!!", he took one look at my glowing face, and I'd hate to tell all that he guessed. It was wrong, anyhow.

Over the following few weeks, I wandered around mulling to myself, trying to brew up something interesting. One opening I discarded was any mention of the fudge itself. I didn't want any reflections on those that didn't win (and maybe would have, with someone else), if the ladies thought I was an expert on fudge; but if I brought out the fact that perhaps I wasn't that good a judge, it wouldn't look too good for the winners. So I decided to keep my mouth shut on that account.

The night of the "do", there was still no "Little talk" prepared, I had a sure throat and kept losing my voice, and the casually elegant (I hoped) outfit befitting a lady judge-journalist-speech maker and what-not, was spoilt by the fact that I took off one of my earrings (hand-carved to match my brooch) to answer the phone, forgot to put it back on, and started the evening top-sided.

As far as the speech was concerned, I figured that, if I didn't have a flash of inspiration when the time came, I could plead an overdose-of-fudge poisoning, and leave.

The testing itself was great fun. There were about 30 pieces of fudge set out on a tray, and I took a small corner off each one, alternating chocolate and maple, so I wouldn't have the same flavours overlapping. Actually, it was quite easy at first. I had been given a small pile of awards, and the First, Second, and Third, there was no doubt about them. Then came "The Most Delicious", "The Wonderfulest", and "The A 1 m o s t Wonderfulest". (Please remember that this was a FUN thing!) The three pieces I had picked out for these, in texture and flavor, I had to taste two or three times before I got them arranged. "The Slurpiest" was obvious. It was sitting on top of a little mound of foil, and was tagging down the sides. "The Most Unusual" tag went on a cherry divinity fudge, mainly because it was the only one of the kind, but also because I felt I couldn't judge its "goodness" fairly. I had made myself sick on something like it, years ago, and saw spots in front of me every time I looked that way. A piece of fudge with a lovely flavor but the wrong texture (you had to suck on it, not bite it) got the "Booby Prize" and I begged off from tagging "The Worstest". I had it all picked out, but would have rather left it unlabelled.

The "Little talk" came, without me having to beg off in

simulated agony, and I felt that the women enjoyed themselves at least half as much as I enjoyed myself.

Here are the prize-winning recipes. Up till now, I've never put a recipe in this column that I haven't tried first, but I'm sure you'll understand when I say I'd rather not try any fudge for a year or so.

FIRST PRIZE - Mrs. Edna Waters
NEVER FAIL FUDGE
(an extra chocolatey one)

Mix 2 heaping Tbsp. cocoa, 1 cup brown sugar, 2 Tbsp. butter, 1 cup evaporated milk. Boil for 1 minute or to soft ball stage when tried in a little cold water. Add 1 tsp. vanilla. Beat until creamy.

Optional: (1) Add chopped nuts or coconut. (2) omit cocoa for plain fudge.

SECOND PRIZE - Mrs. Catherine Meredith

CREAMY CHOCOLATE FUDGE

Combine 3 cups of less of sugar, 3/4 cup margarine, 2/3 cup evaporated milk, and bring to a boil. Stir 5 minutes over medium heat. Remove from heat and stir in 2 lb. of chips of semisweet chocolate. Add 1 cup marshmallow cream, 1 cup chopped nuts, 1 tsp. vanilla. Beat until smooth and pour into greased 9 x 19 pan. Cool and cut.

THIRD PRIZE - Mrs. Audrey Hudson

MAPLE FUDGE
(creamy and light flavoured)

Combine 2 cups brown sugar, 2/3 cup milk and cream, 1 Tbsp. corn syrup, 1 tsp. vanilla, 1 Tbsp. butter, and cook over medium heat for 20 minutes or until mixture forms a soft ball in cold water. Remove and cool slightly, beat until it loses glossy look and pour into buttered pan.

"MOST DELICIOUS" - Babs Hink

CHOCOLATE FUDGE

A different kind of Chocolate fudge. Cut 7 large marshmallows in quarters, spread on tray and freeze until firm. Place 6 squares semi-sweet chocolate (or 6 oz. pkg.) and 1/2 cup butter in large mixing bowl (not plastic) and set aside. Combine 2 cups sugar, 10 large marshmallows, 2/3 cup evaporated milk, in saucepan. Bring to a boil, stirring constantly. Pour over chocolate and butter, stir until mixture is well blended and begins to thicken. Add 1 cup chopped walnuts, 1 tsp. vanilla, and frozen marshmallows. Pour into lightly buttered 8" pan. Chill until firm. Cut into squares. Store, covered, in a cool place. Makes about 2 lbs.

Windsor guides to visit here

Acton Girl Guides will be playing host to a group of guides coming here from Windsor on the holiday weekend of May 17. The visiting Guides will be billeted with Acton girls in their homes, and a full program is being planned for them.

Mrs. Hall, a leader here who comes from Windsor is making arrangements.

Bake sale
Duke of Devonshire chapter of the I.O.D.F. held a successful sale of baking in Simpson's last Friday.

Free Press Women's Page



BADMINTON CLUB president Hugh Patterson presents Marianne Lindsay with a mixed doubles trophy at the Chamber of Commerce dinner Saturday night. Marianne teamed up with George Williams to take the league championship. (Staff Photo)

Wins medals at festival

At the Peel music festival, Karen O'Rourke won a bronze medal in the under-17 violin class, playing "Bourree" and a gold medal in the under-19 class playing "Berceuse".

All the string classes were adjudicated by L. Dundyk from Toronto.

All the gold medal winners played at Grace United church, Brampton, in the final concert. There were competitors from Lorne Park, Islington, Scarborough and Toronto at the 42nd annual festival, held in the Navaho Room of Huron Centre, Cooksville.

Karen is the daughter of Mr. and Mrs. James O'Rourke, R.R. 4, Acton.



BAKING GOODIES at the Robert Little Open House were junior chefs Carol Jones, Marg Frizzell, Louise Harmsma and Christine Forbes. They passed out samples to the large crowd. (Staff Photo)

Knox groups visit Manor

Members of Knox Alert Evening Auxiliary and the Daughters of Knox took an entertaining program to Halton Manor Monday evening. Les Dobby played his guitar and sang; Colleen DeBruyn played the accordion, and several young girls danced.

Refreshments were taken and served to the residents.

The Alert Auxiliary makes an annual visit to the Manor.

Tea, sale held

Scout and Guide Mothers, assisted by Scouts, Guides and Rangers, held a sale of baking and rummage Saturday in the parish hall. Afternoon tea was served as well.

Cox-Hindley wedding at Hillsburg church

White gladiol and yellow mums, and white satin pew bows with yellow roses decorated Hillsburgh Baptist Church on Friday evening, February 21, for the marriage of Jeanette Marie Hindley and Larry Douglas Cox.

The bride is the daughter of Mr. and Mrs. Dan Hindley of R.R. 2 Hillsburgh, the groom's parents are Mr. and Mrs. Percy Cox of R.R. 2, Acton.

Rev. John Lekx officiated for the double ring ceremony, Mrs. Donald Matheson at the organ. Given in marriage by her father, the bride wore a graceful floor length gown of white satin

brocade accented with silver, with A-line skirt, and bow trim at the bodice. Her nylon illusion veil was held by a crown of pearls and drop crystals and she carried a bouquet of yellow roses. The bride wore cultured pearl earrings, the gift of the groom. The bride's dress was made by the groom's mother.

Miss Marilyn Kirkwood of Acton, cousin of the bride, was maid of honor, wearing a floor length gown of jade green velvet with white brocade bodice. Her hairdresser was a small jade veil caught with matching fabric

roses, and she carried a bouquet of yellow and white chrysanthemums.

Pete Brimblecombe of Guelph, a friend of the groom, was best man, and Bill Cox of Milton was usher.

The reception and dance followed at the Legion Hall in Erin. The wedding cake was made by Mrs. Jesse McNery.

The bride's mother received her guests wearing a coral dress of tulle, white and brown accessories, and a corsage of white roses.

The groom's mother assisted, wearing a pale blue dress of double knit crepe, black and white accessories, and a corsage of pink roses.

For travelling, the bride donned a most green dress with dark green velvet trim, brown coat with beige mink fur collar and matching mink hat, and corsage of yellow roses.

Guests attended the wedding and dance from Brampton, Acton, Georgetown, Galt, Guelph, Hamilton, Kitchener, Rockwood, Harriston, Hillsburgh, Port Hope, Erin and Ballinacree.

The young couple are residing at 51 McMurchy Ave., Brampton.

Prior to her marriage the bride was guest of honor at several showers.

Mrs. Clarence Beatty and Mrs. Pedersen held a miscellaneous shower Mrs. Harvey Kirkwood and daughters of Acton were hostesses at a shower attended by relatives and friends. The office staff of the Dept. of Health, Parliament Buildings, Toronto, where Jeanette worked, presented her with a complete set of stainless steel cookware. Mrs. Marne Buck held a miscellaneous shower at her home. Mrs. Jesse McNery was hostess at a shower after the wedding attended by neighbors and school chums.

Free Press Personal

Dr. Leonard Embrach is in hospital in Toronto, recuperating from a knee operation.

Mrs. H. Price is a patient in hospital in Hamilton.

Mrs. W. Gowdy of Madison, Wisconsin is visiting friends in Acton.

Mrs. Cam Winn is a patient in Guelph General Hospital and friends hope she will be home again soon.

Mr. and Mrs. Tom Watson have returned after a two week trip to the Maritimes, where they visited relatives and friends.

Friends are very sorry to learn that Mr. C. K. Browne is a patient in Guelph General Hospital. Acton's oldest merchant was taken to hospital on Sunday. He's 98 years old.

Andrew Drenters sculpture show

Andrew Drenters currently has an exhibit of sculpture at the Pollock gallery in Toronto. He's well-known here and was a former figure skating teacher.

His sculpture is fashioned of iron, some of the components discarded farm items.

His brother Josef is also a sculptor and exhibits his work occasionally at the former Rockwood Academy.

Mrs. Lantz 90th birthday

Mrs. G. H. Lantz, a former long-time resident of Acton and presently residing at Halton Manor in Milton, will be celebrating her 90th birthday on May 10.

Her family will be holding a reception in her honor in the Mary Ellen Anderson room of Knox Church, Acton, on Sunday, May 11 from 2.30 to 4.30 p.m. and extend an invitation to old friends of Mrs. Lantz to join with them on this happy occasion.



HOME MADE TV set in the R. L. resource centre was operated during Open House by Susan Ancker and Donna Darby. It was a color set, too, and turned permanently to the educational channel. (Staff Photo)

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