

# the painted box

By Wendy Thomson

I'm beginning to feel the faintest stirrings of Spring Cleaning Fever, but can't quite bring myself to go all out with bucket and mop. Instead, I thought it might be a good idea to begin by cleaning off my cork board where I keep dozens of recipes tacked.

The first is for Pork Tenderloin, Hawaiian Style. It was requested quite some time ago. I hunted for ages before I found it, then decided not to try it out myself, since pork tenderloin was \$1.69 a pound. However, the next time we send a pig to the butcher, I'll set aside that cut for this recipe.

### PORK TENDERLOIN HAWAIIAN STYLE.

Cut 2 pounds of pork tenderloin into thick slices, then pound flat with a mallet. Heat 1/2 Tbsp. corn oil in frying pan and brown meat well. Season with salt and pepper. Drain 1 (15 oz.) can pineapple tidbits, reserving syrup. Combine 1/2 Tbsp. cornstarch, 1/3 cup brown sugar, 1/2 cup cold water in a saucepan; add pineapple syrup. Cook and stir until mixture boils and is thickened. Remove from heat and add 1/3 cup vinegar and 2 Tbsp. soy sauce. Four sauce over browned meat in frying pan. Cover and simmer for 30 minutes or until meat is very tender. Add pineapple and 1/2 cup sliced green onions; cook 5 minutes. Serve with rice. Serves 6.

Once our bananas start to turn slightly brown, the youngsters go through all sorts of disgusted protests, but I hate to throw them out (the bananas, not the kids). I thought I'd be thrifty by making them into a pudding, then realized after that I'd probably spent more than the bananas were worth. Still, the dessert was quite enjoyable.

### BANANA CREAM

Mash 2 large bananas thoroughly with a fork. Add 1 tsp. lemon juice and 4 Tbsp. sugar. Fold in 1 cup of whipping cream, stiffly whipped. Pile in serving dishes, and top with a marachino cherry. Serves 6 to 8.

Here's a good way to use up leftover ham, all the little bits you spend an hour picking off the bone.

### HAM PATTIES

Mix 2 cups ground cooked ham, 1/2 cup soft bread crumbs, 1/2 cup chopped green onion, 1/2 cup milk, 1 lightly beaten egg, and a dash of pepper. Shape gently into 6 patties. Heat 1 Tbsp. butter in skillet and brown patties slowly on both sides. Remove to warm platter. Heat 1 cup sour cream in skillet carefully, without letting it boil. Pour over patties and garnish with green onions. Serves 2 to 4.

## Former pastor's daughter speaker at Thankoffering

The Thank-offering meeting of the Women's Missionary Society of the Presbyterian church was held in the Sunday School room on Thursday, April 9.

The Scripture taken from the tenth chapter of Matthew was read by Mrs. Miller. This was followed by the singing of hymn 399, Come Let us Sing of a Wonderful Love. Mrs. McIntyre offered the prayer after which the offering was received.

Mrs. McKenzie accompanied by Mrs. M. McCullough rendered a solo, "Jesus Remembers."

Miss Isabel Anderson introduced the guest speaker, Mrs. J. E. McGillivray, daughter of the late Reverend J. C. Wilson, a former pastor of the church.

Mrs. McGillivray spoke on the 23rd Psalm which indicates God's care for his children and the message which it leaves for us, with its significance and relevancy in today's world.

One of the examples of this was the work of the church in Canairiel.

Mrs. Buchanan thanked Mrs. McGillivray and all those who had taken part in the program.

After the singing of the hymn, The Church's One Foundation and the Benediction, those present withdrew to Stewart Hall where lunch was served and old acquaintances were renewed with Mrs. McGillivray and her sister Miss Jean Wilson who had accompanied her.

### Film on India shown unit

A film on India was shown by Alf Long at the meeting of the evening unit of the U.C.W. last Wednesday. Mrs. Chris Griese presided and Mrs. Nancy Turner led in the devotionals with Jean-McLean at the piano.

Catering for two weddings and a trousseau tea was discussed. Dr. McClure will be speaking at the Robert Little school April 2 before the Tri-Angl dinner, members were notified.

### Girls twirl

A demonstration of baton twirling was given in the park Monday evening, with a band playing, to show Actonians just what it's like. Some young girls have signed up for lessons. A Georgetown group put on the display.



GROWING ORCHIDS IS an occupation that many people despair over but Herb Helwig, Arthur St. was successful with this plant which bloomed last week and has received admiring looks from envious gardeners. Mr. Helwig is an avid gardener and has many more valuable species of plants growing in his home. The orchid blooms are white with yellow stamens.—(Staff Photo)

### Friends of Museum

Halton Museum's newly formed auxiliary, the "Friends of the Museum", recently named Mrs. Gordon Agnew of Campbellville president of the group. Mr. G. C. Gowland of Milton vice-president and Mrs. James Andrew of Campbellville secretary-treasurer.

It was also decided a Museum Festival will be held June 6 and 7 from 2 to 6 p.m. Attractions are to include a floating fashion show, open air art show and sale,

minstrel show, tea room and old fashioned costume competition. Dr. H. Newman will be in charge of the art display. All amateur or professional artists in Halton are invited to enter two exhibits in the art show.

An open meeting of the Friends of the Museum will be held on April 23 at 8 p.m. in the Council Chamber, Halton County Building, Milton. Everyone is welcome.

## Million trees to be planted

Halton County will have approximately one million trees being planted by the Hespeler division of the Lake Huron Forest District this Spring. Allowing 1,000 trees per acre this will mean the reforestation of approximately 1,000 acres in the six counties.

Approximately 60 men and four planting machines will be

used to implement the program. Wellington will have 153,525 trees planted.

Most of the million trees will go to agreement areas under the Woodland Improvement Act and some to county forests.

In addition to these figures other agencies such as Conservation Authorities, consultants and private landowners will be planting

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