

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 tender oin into thick silces, then pound flat with a mailet. Heat 1½ Tosp, corn oil in frying pan and brown meat well. Season with salt and pepper, Drain 1 (15 oz.) can pineapple tidbits, reserving syrup, Combine 1½ Tosp, cornstarch, 1/3 cup brown sugar, ½ 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 Tosp, soy sauce.

Pour 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 onlons; 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 I tsp. lemon juice and 4 Tbsp. sugar. Fold in I cup of whipping cream, stiffly whipped. Pile in serving dishes, and top with a marachino chorry. 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, 1/4 cup chopped green onion, 1/4 cup milk, I lightly beaten egg, and a dash of pepper. Shape gently into 6 patties. Heat I Tosp, butter in skillet and brown patties slowly on both sides. Remove to warm platter. Heat I cup sour cream in skillet carefully, without letting it boll. Pour over patties and garnish with green onions. Serves 2 to 4.

My 11 and 12 year olds have become quite proficient cookie makers, which makes things far easier for me, as I'm always discovering at the last minute that there's nothing for the morning's lunch boxes. For some reason or other, they like outmeal cookies best, and keep me

#### PAT'S OATMEAL COOKIES

hunting up new recipes.

Cream I cup shortening with 1½ cups brown sugar. Add I slightly beaten egg and I tsp. vanilla. Sift 1½ cups flour, ½ tsp. baking powder, ½ tsp. baking soda, ½ tsp. sait. Mix into sugar mixture. Add 1½ cups rolled oats, and I cup coconut. Shape into balls, flatten on cookie sheet. Bake at 350 degrees for 12 minutes or until nicely browned.

#### OAT AND RAISIN COOKIES

Cream 1 cup shortening with 1½ cups brown sugar. Sift 1½ cups flour, ½ tsp. salt, ½ tsp. nutmeg. Add to sugar mixture alternately with 1 tsp. baking soda dissolved in ½ cup boiling water, Mix well. Add 1½ cups rolled oats and 3/4 cup finely chopped seedless raisins. Drop by teaspoonfuls onto cookie sheet. Bake at 350 degrees for 10 to 12 minutes or until lightly browned.

My grandmother makes lovely little things along the butter tart idea, but using ginger. For anybody that is partial to candied ginger, this is tops!

#### GINGER TARTS

In top of double boiler, mix 1 cup brown sugar, 1 Tbsp. butter, 1 tsp. rum flavoring, 1 beaten egg, and 1 (4 or 6 oz.) packet of crystallized (candied) ginger, cut into small pieces. Heat just until butter and sugar are melted. Line tart tins with pastry and fill a little less than half-full with ginger mixture. Bake at 400 degrees for 15 to 20 minutes.

By the way, I was just reading my recipe for Hamburg Stroganoff over the phone to a friend, and found that the newspaper clipping said 2

# 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 Canairelief.

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

tablespoons of salt. It should have read "2 TEASPOONS"! I hope nobody has put the wrong amount in.

I can't stand it any longer. Everybody's outside in the warm sun but me. So here I go to sit on top of a hill and think.

Atter 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.

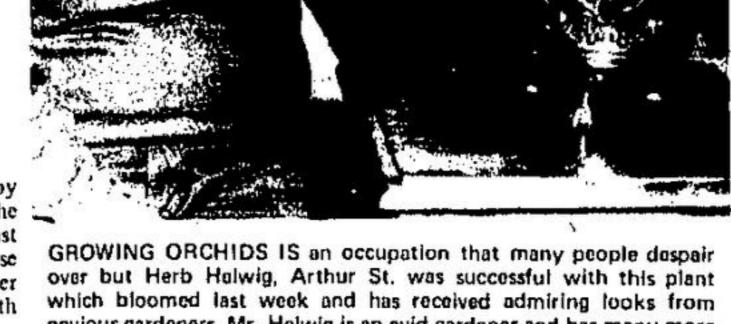
a trousseau tea was discussed.

Dr. McClure will be speaking

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.



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 stamen.—(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 189,300 trees among the 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 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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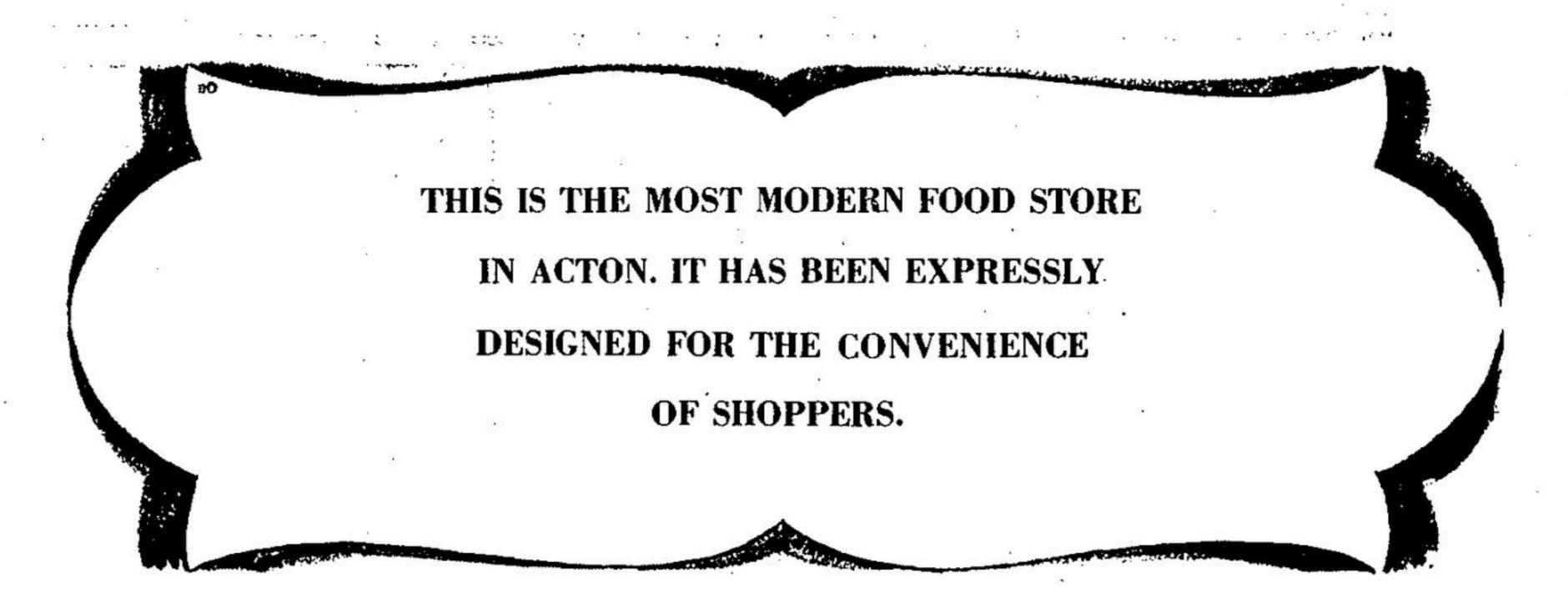
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