

Many visitors holiday weekend

By Mrs. R. Wright
Mr. and Mrs. W. McLean Sr. spent the holidays in London guests of Mr. and Mrs. Bob Francis and family.

Lorna McLean was home with her mother and sister for Christmas holidays. Visitors at the Wright home were Mr. and Mrs. Peter Lawson, Kingston; Pat Wright, Hamilton. Mr. and Mrs. George Weale were in Clarkson over the holiday.

The sale of Christmas trees by the community club was a huge success.

Mrs. Anna Wilson attended the Hewitson-Bard wedding in Guelph Dec. 24.

Mr. and Mrs. Jack Chamberlain and family spent Christmas at Mr. and Mrs. Joe Chamberlain's in Guelph.

Mrs. Anna Wilson was at Mr. and Mrs. Gordon Aikens, Guelph, for Christmas.

Holiday visitors at Mrs. Kaye Stevenson's home for Christmas were her family, Mr. and Mrs. Dan Stevenson and family, Ridgeway; Martha Stevenson,

Hamilton; Mr. and Mrs. Jim Stevenson and family, Stoney Creek; Dr. and Mrs. J. Henry and family, Guelph; Mr. and Mrs. Ronald Fleck, Kitchener; Lynne Dunn, Acton; Mrs. J. Gilbertson and Mrs. S. Gilbertson, Eden Mills; Eva and Glenn Stevenson, Eden Mills; Jamie Douglas, Elora.

Supper, program

A congregational supper and program was enjoyed Saturday, December 19 at the Baptist church. Rev. Byrne welcomed the group, and the ladies brought tasty contributions for the meal. Mike Cooper led a sing-song with Charles Landsborough at the piano. A film was shown.

The various classes presented playlets and songs and then each child received a gift and candy.



For some reason or other, Gord decided that this year, turkey was OUT! Personally, I like it, and I couldn't quite visualize Christmas dinner without turkey and stuffing and great slathers of gravy all over everything. The ham that Gord had in mind just didn't seem appropriate.

So I met him halfway—six pounds of turkey at 45c and three pounds of ham at 89c worked out quite evenly. Sort of.

Usually Gord likes his ham plain, but it looked awfully naked lying there in the baking dish, so I fixed it up with an old orange I found in the frig and spices and stuff. It was quite good!

And for the next few days, instead of having the usual post-Christmas meals of cold turkey sandwiches, hot turkey sandwiches, turkey casseroles, and so on, we had cold ham sandwiches, hot ham sandwiches, ham and eggs, and ham casseroles. I would suppose the second recipe following would be quite all right with turkey scraps, too.

BAKED HAM SLICE WITH ORANGE GLAZE

Heat 2 Tbsp. fat in heavy fry pan and sear a precooked ham slice (1 1/2 or 2 inches thick) well on both sides.

Put meat into baking dish, cover with layer of thinly sliced orange, sprinkle with mixture of 2 Tbsp. brown sugar and 1/2 tsp. cinnamon.

Cover closely and bake at 350 degrees about one hour. Uncover for last 10 minutes of baking.

GOLDEN HAM CASSEROLE

Stir 1 Tbsp. lemon juice or vinegar into 1 cup milk and let stand a few minutes.

Combine milk, 2 slightly beaten eggs, 1/2 tsp. salt, 1/2 tsp. pepper, 1 cup grated cheese, and 1 1/2 to 2 cups diced cooked ham (or turkey?).

Cook 2 1/2 cups egg noodles in salted water till barely tender (about 6 minutes for wide ones) and rinse in warm water. Drain well and add to egg mixture. Add 1/2 cup (or maybe a bit more) frozen peas which have been rinsed under hot water, and 1/2 cup fried mushrooms.

Pour into greased casserole and top with buttered crumbs or crushed cereal flakes. (I used 1/4 cup buttered crumbs, 1/4 cup crushed corn flakes, and 3 crushed leftover onion-ring-type snacks).

Bake at 375 degrees for 35 minutes. Serves 5 to 6. Incidentally, if you don't like cheese in casseroles, I found this didn't taste of cheese at all.

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Last year I couldn't find a good Carrot Pudding recipe and happened to mention it in my column, and was most thankful when four ladies phoned to give me their own favorites. But being quite familiar with the way recipes work out differently for different cooks, I decided to be on the safe side and make a couple of extra special sauces just in case the pudding went blah. I had hot Brandy sauce to pour over the pudding, and Sherry Hard Sauce to sit on top. Then, I figured, if anybody didn't like the pudding, they could hide it under the sauce.

HOT BRANDY SAUCE

Combine 2-3 cup sugar, 2 or 3 Tbsp. cornstarch, 1/4 tsp. salt, in a saucepan. Add 2 cups hot water slowly and cook until clear, stirring constantly. Add 2 Tbsp. butter and 1/4 cup brandy. Gord likes a nutmeg sauce, so I added about 1-3 tsp. nutmeg, too. Serve

Draws at jeweller's

Christmas draws were made at Davis Jewellery store before the holiday, and another New Year's draw is planned.

Winner of the \$55 watch is Doris Mainprize, McDonald Blvd.; C. Holmes, Arthur St., won the \$24 jewel box; V. Schubert, Churchill Rd. S., won a letter opener valued at \$10.

The New Year's draw is to be for a camera valued at \$26.95.

Obituary

Mrs. Kathleen Gough death unexpected

A shock to family and friends was the sudden death of Mrs. Kathleen Mary Gough on December 24 at her home, R.R. 4, Acton.

Funeral service was held Monday at the Rumley-Shoemaker Funeral Home conducted by the Rev. A. H. McKenzie. Pallbearers were friends Doug Price, Acton; Marvin Lunn, Eden Mills;

Charles Hancock, Glen Williams; Charles Kirkness, Acton; Jim Waterhouse, Milton and Tom Brocklebank, Malton.

Interment was in Fairview cemetery. Mrs. Gough was born in Mitchell in 1921, and her mother, Florence Colquhoun, Guelph, survives her. She was married at Mitchell in 1941. The family moved from R.R. 4, Rockwood to

Obituary

Mrs. George Harrap funeral December 16

Eveline Winifred Harrap died at Toronto General Hospital on December 14 after an illness of some months' duration. She had lived at 16 St. Alban's Drive after moving here from Toronto in June 1958.

She was born in Toronto, August 1893, Eveline Winifred Tolhurst. She leaves behind her husband, George Harrap, and a son George T. Harrap of Rosemere, Que. She came of a family of seven children, of whom only two survive, Mrs. Helen Holman of Toronto and Mrs. Gladys Bower of South

River. She was married in May 1925 in Toronto and lived there until moving to Acton in 1958; otherwise her life was spent in Toronto.

As a child, the late Mrs. Harrap attended public schools in Toronto, and later Jarvis Collegiate and Riverdale Collegiate. She also attended Ontario College of Education and graduated with 1st class certificate. By choice she taught Grade 1 from 1914 until the time of her marriage.

She and her husband both belonged to the Baptist communion, and in Toronto she taught Sunday school for years as well as Child Evangelism Fellowships. She was always active in Baptist organizations and an ardent student of the Word of God. She was president of the local branch of the Canadian Bible Society in 1961.

The funeral was held on December 16 in the Rumley-Shoemaker Funeral Home with interment at St. John's Norway Cemetery, Toronto in the family plot. The officiating minister was her own Rev. Frank Byrne of Acton and Cheltenham.

Urge Telethon donations

The greatest gift one can offer during this holiday season is the joy that comes from sharing with others. Whether the gift or thought be large or small, sharing gives everyone an overwhelming satisfaction.

From 6 p.m. New Year's eve to 1 p.m. New Year's day CFTO-TV in Toronto is celebrating its 10th anniversary with a special Telethon in support of the mentally retarded.

During this 19-hour period all broadcasting on Channel 9 will be designed to draw attention to the problem of mental retardation and to ask for donations to help the retarded.

Anyone wishing to share a small gift with the mentally retarded is asked to call CFTO-TV at 922-5152 and pledge a donation to the local North Halton association. Funds raised will be shared by the Ontario Association for the Mentally Retarded but donations to a particular association of your choice may be made.

The North Halton Association for the Mentally Retarded operates the ARC Workshop at Hornby for the training of adult retardates. While the Halton County Board of Education looks after the Sunshine School at Hornby for school-age children, the NHAMR continues its interest and helps out there wherever possible.

Consider new leader

Members of Halton and Halton East Progressive Conservative Association will have a chance to express their choice of a new leader for Ontario Conservative party early in the new year.

Association president Bob Reed of Milton said each of the candidates in the leadership race will be invited to speak in the riding. After all have spoken, or about Feb. 1, members of the riding association will vote.

Mr. Reed said their votes would be used as a guideline for voting delegates representing the Halton riding at the leadership convention at Maple Leaf Gardens in Toronto Feb. 10, 11 and 12.

Mr. Reed said the outcome of the riding vote won't be a firm commitment for delegates but only a guideline. Delegates to the meeting will be selected at an association meeting

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