

Family night for Institute

Saturday evening, December 14, 85 adults and children gathered at Luxton Hall to enjoy the Family Night of Dublin Women's Institute. A Christmas buffet supper was served and all enjoyed the social time together. Later Santa Claus arrived with gifts for the happy children.

Several games of euchre were played by the adults with winners being Mrs. N. Douglas, Mrs. W. Lasby and Mrs. D. Hunter.

White gifts for missions

The message of Christmas was retold in scripture, in song and in story when the members of the Adult group, W.M.S. of Knox Church gathered at the Mansie for their December meeting.

Miss I. Anderson presided and welcomed the members and several guests. Her Christmas stories were much enjoyed, as were solos by Miss Roszell and a Christmas

Contest, "What Do you know about Christmas?" Mrs. N. Mitchell assisted in the service of worship and under a gaily decorated Christmas tree, each presented white gifts to be delivered to the Church's Missions.

Christmas messages were sent to sick, shut-ins, and a fellowship hour included a seasonal lunch.

Secret pals' gifts delivered

The home of Mrs. Horace Hlyth, Sixth Line, Milton (Nassagaweyan) was prettily decorated with Christmas decorations and trees for the meeting of Dublin Women's Institute on Thursday evening, Dec. 5. Nearly 30 members and three visitors attended.

Opening exercises were presided over by president, Mrs. C. Armstrong. Many pretty homemade Christmas decorations were shown in answer to the roll call as called by Mrs. N. Douglas, secretary.

Receipts from booths at two auction sales and catering to a banquet boosted the treasury well, as reported by Mrs. E. Wilson.

Last report
A final report of the Booth Committee at the International Plowing Match at Ashgrove in the autumn was given by Mrs. M. Hunter, and had been quite a successful event.

Mrs. E. Norton gave a detailed account of the sale of Recipe Books which had also been a successful project.

Detailed accounts of the Guelph Area Convention held recently at Hingeman Park, Kitchener, were given by Mrs. C. Armstrong and Mrs. N. Douglas, who attended as delegates. Interesting facts of the year's work in the Area

Merriment at meeting

The Daughters of Knox held their monthly meeting on December 2 in the form of a Christmas get together at the home of Mrs. Max Sprowl. A delicious turkey dinner with all the trimmings was served, carols sung, and an enthusiastic holiday season atmosphere prevailed.

They were honoured to have as a guest Miss Donna Riseborough, a former member of the Daughters of Knox, who is in her final year of training for the ministry in the Presbyterian church. After the monthly business had been discussed, gifts were exchanged and tables of Court Whist followed with much merriment.

Coffee and cakes were served, and all left with the true holiday spirit instilled.

Make decorations

Trinity Activity Group met Thursday, December 12 at the home of Mrs. Cathy McGillivray for a pot luck supper.

After the delicious meal the ladies set to work to make Christmas decorations for the two Acton nursing homes. Two groups busied themselves making dainty net Christmas trees for centerpieces and festive red and green felt napkin rings.

A short business meeting and social time followed.

Want Christmas cash? Sell unwanted items with a Free Press classified ad and use the money for yule presents.

Last - minute Christmas recipes

by Wendy Thomson

Once upon a time there was a housewife (this is in the days before "Domestic Engineers" came into vogue) who, every year, had her Christmas cards addressed before the end of October, the Christmas cake baked the following week, and all kinds of goodies made and the house decorated

set. However, I felt a little bit of holiday joy beginning to stir this week and have been frantically looking through my recipes to find things that can be whopped up in half an hour or less.

I must add that the half-hour bit does not apply to this first recipe in a house where the housewife is apt to put a spoonful of leftover icing sugar in her mouth and begin blowing it at the rest of the family. Because the husband might knock her hand (still holding the sugar bowl) in such a way that she is covered with icing sugar from top to toe. And then, because number-one son is standing laughing so hard he's almost crying, she might shake some off on him and throw a peanut butter ball at her husband.

And number-two-son might get over-exuberant and throw what's left of the sugar at his father while the family dogs try to lick it off everybody. The cleaning up time is considerable, so watch it.

PEANUT BUTTER BALLS
—to be made by a youngster.
1 cup peanut butter
1 cup icing sugar
1 tsp. soft butter
1 cup chopped walnuts
1 cup rice krispies

Blend first three ingredients well. Add the rest, mix thoroughly. Form into small balls, roll in icing sugar, then roll between palms till well rounded. Store in covered container in frig.

JELLO FLOAT
—a quick easy dessert for rushed days.
1 small pkg. jelly powder, any flavour
1 cup ice cream
Dissolve jelly powder in 1 cup hot water. Stir in 1/4 cup cold water and the ice cream. Cover and refrigerate till it's

set. **NOTE:** The variations on this are infinite. For example, Gord has just reminded me we're having 10 for dinner this weekend. I'm planning on making a regular lemon jello and adding some leftover sliced pineapple I have, then topping it with a lime Jello float.

And now on to my last-minute Christmas cake which tastes nothing like a real aged one, but is quite acceptable none-the-less.

REFRIGERATOR FRUIT CAKE
—which, incidentally, uses no sugar
3 cups miniature marshmallows
2/3 cup evaporated milk
1/2 cup frozen orange juice concentrate
1 cup raisins
1 cup chopped walnuts
1/4 cup candied mixed fruit
1/4 cup dried red cherries
4 cups graham cracker crumbs
1 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. cloves

In heavy pot heat first three ingredients over low heat. Mix remaining ingredients in a large bowl, very thoroughly. When marshmallows are melted, pour over the mixture in bowl, blending well (I use my hands).

Line a 9" loaf pan with waxed paper and press cake mixture firmly into it. Cover tightly and chill for two days, then frost. (NOTE: Since the package of graham wafer crumbs did not hold 4 cups, I made up the difference in ordinary dry bread crumbs.)

BROWNIES
1/2 cup butter or margerine
1 cup sugar
2 beaten eggs
1/2 tsp vanilla
1/2 cup cocoa
1/2 cup flour
1 cup chopped nuts (optional)

Cream butter and sugar. Add eggs and vanilla. Beat. Add cocoa, flour, and beat. Stir in chopped nuts. Pour into 8" square pan. Bake at 350 degrees for 30 minutes, on top shelf of oven.

SPONGE TAFFY
2 1/2 cups brown sugar
1/2 cup corn syrup
1/2 cup water
1 Tbsp baking soda

In heavy saucepan, cook sugar, syrup, and water to hard crack stage (290 degrees on a candy thermometer.) This takes about one hour and 15 minutes of gentle boiling (at least, it did for us.) Remove from heat and add baking soda. Beat with spoon, immediately and thoroughly to distribute soda evenly. It will all fizz up. Pour into a buttered 8" cake pan and cool quickly. Break into pieces when cold.



FROSTING
Combine 2 ounces cream cheese, 1 tsp. milk and a few drops of vanilla or almond flavouring. Add 1/4 cup icing sugar. Mix well.

Another of my "20 minute recipes" is one that will replace the "sweets" that are usually passed around with tea when company drops in here.



CHEESE PUFFS
—can be made and stored in the frig till needed.
1 cup flour
1/8 tsp. salt
1 tsp. baking powder
1/2 cup grated cheese
1/4 cup butter
1/2 cup cold water

Mix dry ingredients. Cut in butter (as for pastry). Add grated cheese and mix well. Blend in cold water, drop by spoonfuls on greased cookie sheet. Bake at 425 degrees for 15 minutes. Serve with butter.

NOTE: To store, make recipe up, without adding water. Add it just before you want to use it. And when Christmas is just a day or so away and you give in and decide you'd really like to have the traditional

steamed pudding after all (and no time to make a proper one) the following will be more than adequate.



STEAMED PUMPKIN PUDDING
1/2 cup flour
1/2 tsp. baking soda
1/2 tsp. baking powder
1/2 tsp. ginger
1/2 tsp. cinnamon
1/8 tsp. salt
2 tsp. butter
1/2 cup brown sugar
1 beaten egg
1/4 cup molasses (or corn syrup)

grated rind 1/2 orange (optional)
1/4 cup sour milk
1/2 cup canned pumpkin
1/2 cup raisins or peel (or more)

Sift dry ingredients. Cream butter, sugar, add egg, molasses, and rind. Add dry ingredients, alternately with sour milk. Stir in pumpkin and peel. Pour in greased mold, cover with foil. Steam two or three hours. Serve with a custard or nutmeg sauce.

NOTE: This is the recipe where I use up all the little leftover bits of peel and stuff from my other Christmas baking.

Well, that's it for now. I have to get back to the kitchen and finish cleaning icing sugar off the wall.



Greeting goodies for grandma

by Wendy Thomson

One of the great problems of Christmas giving seems to be what to give grandma. After years and years of bathsalts, scarves, potholders, placemats, tea towels, and such, poor grandma must have drawers and boxes of christmas presents tucked away. So what can a grandchild

do? Well, after all those years of cookie hand-outs, why not have a youngster whomp up some baking or cooking for grandma for a change! The following are quite easy for young hands to make.

BROWNIES
1/2 cup butter or margerine
1 cup sugar
2 beaten eggs
1/2 tsp vanilla
1/2 cup cocoa
1/2 cup flour
1 cup chopped nuts (optional)

Cream butter and sugar. Add eggs and vanilla. Beat. Add cocoa, flour, and beat. Stir in chopped nuts. Pour into 8" square pan. Bake at 350 degrees for 30 minutes, on top shelf of oven.

SPONGE TAFFY
2 1/2 cups brown sugar
1/2 cup corn syrup
1/2 cup water
1 Tbsp baking soda

In heavy saucepan, cook sugar, syrup, and water to hard crack stage (290 degrees on a candy thermometer.) This takes about one hour and 15 minutes of gentle boiling (at least, it did for us.) Remove from heat and add baking soda. Beat with spoon, immediately and thoroughly to distribute soda evenly. It will all fizz up. Pour into a buttered 8" cake pan and cool quickly. Break into pieces when cold.

SWEETNUTS
1 egg white
2 Tbsp cold water
1/2 tsp cinnamon
1/2 tsp each cloves and allspice
1/2 cup white sugar
2 cups hazelnuts (filberts)

Beat egg white, water, and spices till soft peaks form. Beat in sugar, until mixture gets as stiff as it will go. Throw in the nuts and stir gently to coat them. Place

one at a time on a greased baking sheet. Bake at 275 degrees for 40 minutes, cool thoroughly and store in airtight container.

SHORTBREAD
1/2 cup butter or margerine
1/2 cup shortening
1/2 cup brown sugar
2 1/2 cups flour

Cream first three ingredients, then add flour. Mix well. Empty bowl onto a

pastry sheet and press and pound to desired thickness. Cut into squares.

With spatula, remove to ungreased cookie sheet and bake at 300 degrees for 20 minutes.

NOTE: I empty my batter into a jelly roll pan and press it into one-half of it, rolling gently with a rolling pin. Then edges are all nice and square and even.

Free Press Personals

Mike Mareoux is recuperating at home now following an accident at the arena, when he suffered an injured eye. He has had an operation. Friends send sympathy and concern.

Councillor and Mrs. G. W. McKenzie last week entertained the members of Halton

Hills finance committee with clerk Doug Pritchard, treasurer Harry Henderson, deputy-treasurer Grant Usher and auditor Graham Goebelle, and their wives. Mr. McKenzie is chairman of the committee.

The Catholic Women's League enjoyed a turkey dinner together in the church

Tuesday of last week. The firefighters ladies' night at the Legion hall Friday was a special Christmas event. After dinner prepared by the Legion Ladies, the group enjoyed dancing to Kent Tocher.

A different kind of Christmas party was held Sunday at the Y, when board members, Y's Men and Y's Menettes spent an enjoyable afternoon there with their families. Supper was served to the group.

Altar Guild executive

Members of St. Alban's Altar Guild enjoyed a pot luck supper Dec. 11. A new executive was elected, president Nellie Pitt,

vice-president Freda Buckman, secretary Joan Pratt, treasurer Marnie Mellor, duty roster Mary Anderson, linens Audrey Denny.

VISION OF Sugarplums... and sunny climes... danced in her head when Diane Charette made the weekly Nassau trip draw at Moss Pro hardware store Saturday afternoon.

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Same slate UCW unit 2

Seventeen members sat down to a delightful pot luck dinner when Unit 2 of the U.C.W. held their Christmas party. After all was cleaned away the meeting began with president Mrs. Lidkea opening with a poem Jesus the Joy of Christmas. Mrs. Shoemaker had charge of devotions and Mrs. J Lambert read from Luke Mrs. Fulkas sang Mary's Little

Boy Child and Mrs. Shoemaker gave a reading Christmas Overshadows Everything Else, ending with prayer and a hymn.

Secretary's and treasurer's reports showed a very successful year. All officers were re-elected for the coming year. Collection and party cash and a \$25 donation was presented for Thanksgiving.

Mrs. Shoemaker gave her report to the unit and stated that there were 16 home calls and four hospital calls during the month.

After the resolution by Mrs. Nelson, some stayed to quilt.

Hosts Lt.-Gov.

A Christmas visit by Lieutenant Governor Pauline McGibbon to Halton Museum Dec. 10, gave a royal send-off to the museum's annual Yuletide tea. Holly boughs and ivy made the large main room, inviting for her honor Mrs. McGibbon chose the date and time of the visit herself, after showing an interest in the museum while opening the new Milton Library in October.

It was a quiet affair lasting just an hour, with just a handful of Halton dignitaries joining her for tea.

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