

Lifelike Christmas Tree. . . Christmas Council estimates that 250,000 artificial Christmas trees will be sold this year. Over 50 different trees are available in a variety of colours, sizes, and textures. Artificial Christmas tree prices range from \$2.50

(table-top model) to \$200 (polyethylene trees). The most popular sizes are six and seven feet (approximately \$20-\$50). Marcia Tooley and Craig Meler are decorating the tree.

Patron Saint

For centuries, the Feast of Sinterklass has been unique as a Dutch Flemish event, honoring St. Nicholas' Day Calendar December 6, but celebrated on the eve, December 5.

Why is St. Nicholas' influence so strong in Holland? Primarily because he was the petron saint of merchants and sailors.

The Actual Saint lived from 271 A.D. to December 6, 342 or 343, so that his Calendar Day honors the date of his death. He became famous as the Archbishop of Myra, in Asia Minor, and performed many good and saintly deeds. Legend tells us he performed miracles as well, such as calming stormy seas, dropping dowries into the shoes of penniless maidens and saving children from dire harm.



ACTON COMMISSION

WISH EACH AND EVERYONE A MERRY CHRISTMAS HAPPY NEW YEAR

COMMISSION

Wilf McEachern - Chairman Bob MacArthur - Vice Chairman Orville Brown

P. Pomeroy - Mayor

STAFF

日本日本である大学とである大学とである。 日本日本の日本学生である。

Doug Mason - Supt. Audrey Urqubart - Sect'y .- Treas.

Marjorie Louttet - Clerk

Dorson Frizzell - Lineman Ken Hodgson - Lineman Linda Remsey - Meter Render

Ken Hurren - Ground Man ivor Trowbridge Mtce. Man.

Stuffing adds an extra special taste to the holiday meal. Whether you serve turkey, pork, rabbit or beef, there is a stuffing perfect for your selection, say the food specialists at the Ontario Ministry of Agriculture and Food.

To prepare a stuffing, start with soft bread crumbs, melted butter, chopped onion, and a few seasonings such as sage, savory, thyme or rosemary. Or for a change, start with whole or cracked wheat bread crumbs. Add some favorites such as Ontario mushrooms, chopped apples, cooked chesinuts or cranberry sauce. Adjust the seasoning to suit each dressing; parsley, nutmeg, cinnamon tarragon and popular.



to my many relatives, friends and patrons

JOYCE'S **BEAUTY SALON**

863-1820

Stuffing ideas for holiday

For a hearty stuffing, add various cooked meats such as ground beef, chopped liver, sausage meat, or diced bacon. For a real treat, add Ontario wild rice. It has a nutty and very tasty unique flavor, and when mixed with onion, celery, mushrooms. chopped nuts and tomato juice. it's delicious.

To make any stuffing special add a small amount of Ontario white

wine for superb flavor and added moistness.

Generally, allow about 12 to 4, cup of stuffing per pound of meat. Always plan to stuff the poultry or meal just before it is to be cooked, not the day or night before. Stuff the cavity lightly, since stuffing expands during roasting.

Let your imagination run wild and enjoy a really special stuffing this holiday season.



29 MILL STREET EAST

853-2450

