

PROVE BIKE SKILL



Georgetown Jaycee president Paul Atkinson, left, and Police Constable Arnold Vanclief made the trophies presentations at the end of the Jaycees' annual bike road-co on the Georgetown

District High School parking lot last week. Steve Houton was the senior division winner and Peter Robinson took the junior division honours. Only about a dozen young bike

riders showed up to compete for the Georgetown Cycle and Sports trophy in five skill tests and a bike inspection. Jaycees hope to swell the registration next year by holding the road-co in May.

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Walk Money Still Coming In Trickles

Money collected in the Oxfam miles for million walk held some months ago is still coming in to the committee said its chairman John Nash this week. "The flow of money is not heavy, but it is steady at \$1,000 or \$2,000 per week," he said. Mr. Nash said the committee had hoped to have between \$50,000 and \$60,000 collected by the end of July to aid in alleviating some of the problems Pakistani refugees in India are facing. He said however that considering the rate it is coming in they will only have about \$50,000 by that time.

DESPERATE
At present the committee has received about \$43,000 from the walk. Money can be turned in to the committee or at branches of the Royal Bank. Mr. Nash said there is still a "very desperate need" for aid to refugees in India. "The plight of the refugees and their problems are just fantastic," he said, "and you never know when another disaster may strike to strain resources even further." Mr. Nash pointed out that Oxfam's other projects around the world were also still operational and required funds.

POOR MONTHS
He said that the next two months would be the poorest as far as collection of money goes as many are on holiday. He said however the committee will not get in touch with walkers until September. "Many of them have a great number of sponsors and find it hard to get their money together," he said.

May Skip Grade 13

A Georgetown student is one of seventy-six Grade 12 students who is taking two of the 15 credit courses needed for a Bachelor of Arts degree at Waterloo Lutheran University this summer.

It is continuation of a program which began five years ago. Ritchie Linton, son of Mr. and Mrs. James Linton, 6 Lyons Court, is one of the students, all of whom have at least an 80 percent average and have been recommended by their high school principal. Ritchie began his six week studies on July 5. If he gets an A average in the two courses, he will receive further scholarship towards tuition and an offer of admission to the first university year, thus bypassing Grade 13. "This session isn't for everyone," says WLU registrar Henry Dueck. "Many students benefit greatly from the final high school year. But we have shown that there are many ready to accelerate directly to university studies after 12 years of elementary and secondary school."

Bridge Club

Ron Reynolds and Walter Biehn headed the East-West pairs when 40 members of Georgetown duplicate bridge club played in last week's session at the Legion auditorium. In North-South, Jim Sargent and Mrs. Elizabeth McCrae topped the ten pairs. East-West - 2nd, Fred Allen and Joe Maurer; 3rd, Mike Lorusso and Mrs. Sue Sullivan; 4th, Bob Dickson and Mrs. Leo Kistemaker. North-South - 2nd, Bill and Ian Coats; 3rd, Mr. and Mrs. Frank Hampshire; 4th, Reg Frid and Mrs. Arthur Kwei.

NEW FRIENDS

Stanley said each of the young people will live on a Wisconsin farm a week. The trip will give them a chance to compare 4-H club activities in that area, compare farm methods, get new ideas and make new friends. Earlier this month farmers played host to 15 U.S. members

Local 4-H Teens Wisconsin Farms

Five active members of the Halton area 4-H Club began a week-long trip to farms in Wisconsin Sunday as part of an exchange program between 4-H groups in each region. Henry Stanley, county representative of the Ontario Department of Agriculture, identified five teenage members of the Halton club who have been selected to take the trip in recognition of their 4-H achievements and activities over past years.

GEORGETOWN CHAPERONE

Sandra Bennett, of RR 1, Burlington; Lois McNabb of RR 2 Georgetown; Norma Leslie of RR 3 Acton; David McKinnon of RR 3 Milton; and Bill Stokes, of Campbellville, have been named

Hey Barbecuers! Bored with Burgers?

Here's A Savoury Change of Pace

After the first few barbecues of the season, many homemakers begin to look for a lively new flavor that gets away from the repetitious round of burgers and beefsteak. Make lamb the star of your next cookout and watch barbecue boredom vanish. Lamb en Brochette is a delicious modern-day shish-kabob version of the age-old dish made when chunks of wild game were skewered on swords by far-away tribesmen and roasted over an open fire centuries ago. (Even the origin of the term shish-kabob stems from the use of the sword - shish - to roast pieces of meat - kabobs).

bamboo skewers in water so they will withstand the heat of the coals. Be sure to leave spaces between lamb cubes so they will brown evenly. The lamb cubes do not have to be marinated as they can be skewered and grilled with only salt and pepper for seasoning. However, if you prefer to marinate the lamb before cooking for additional flavor, try a simple French dressing and let the cut-up lamb stay in the marinade in the refrigerator for several hours or overnight. Serve the lamb kabobs on hot savoury rice and accompany the dish with foil-wrapped, grilled tomatoes. A colorful crisp salad will enhance the main course. For a spectacular finale, plan to prepare deliciously different fruit brochettes for dessert.

LAMB EN BROCHETTE
(6 to 8 servings)
This amount of lamb will yield

about 60 cubes of meat, making 15 brochettes of 4 cubes of lamb each. 3 lbs. New Zealand spring lamb leg steaks cut 1 1/2 inches thick French Dressing Garlic Salt - optional Bay Leaves 15 Canned Water Chestnuts 15 Cherry Tomatoes Hot Cooked Rice Remove any excess fat and all bone from lamb. Cut meat into 1 1/2 inch cubes. Pour about 1 cup French dressing over meat and let stand several hours or overnight in refrigerator. Place a water chestnut on skewer, then alternately thread on it a cube of lamb and a Bay leaf, leaving space between the meat cubes so that they will brown evenly. Place skewers on grill about 5 inches above hot coals or medium heat of a gas barbecue. Turn to brown evenly and brush with dressing frequently and sprinkle with

garlic salt. To serve, place a cherry tomato on the end of each skewer, and for each serving arrange two or more on a bed of hot rice. Accompany with grilled Tomato Halves. **GRILLED TOMATO HALVES** Cut each medium size tomato in half. Place on a sheet of foil. Sprinkle with salt and pepper and top with a thin slice of onion. Wrap completely in the foil. Grill over hot coals on edge of barbecue, 15 to 20 minutes. Serve immediately. **FRUIT BROCHETTES** Thread alternately on small bamboo skewers, a canned pineapple chunk, maraschino cherry, canned apricot half, a mandarin orange segment and a marshmallow. Brush with melted butter or a mixture of 1/2 cup honey and 1 tablespoon lemon juice. Broil for a few minutes over hot coals, turning often.



Lamb en brochette, tender cubes of lamb barbecued with water chestnuts and cherry tomatoes, add a lively new flavour and interest to summer cookouts.

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It's The Real Thing.
COCA-COLA
COKE 4 26-FL-OZ BTLs **88¢**
PLUS BOTTLE DEPOSIT

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WHITE SWAN Assorted or Decorator, Paper Towels pkg of 2 rolls **59¢**
BABIES ONLY, PLEASE 3 PKGS OF 2 ROLLS **1.00**
SERVETTES White Swan, Paper pkg of 250 **69¢**



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Jane Parker
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All prices shown in this ad guaranteed effective through Saturday, July 17, 1971.