Downtown Georgetown's fitness facility

Hiding behind your winter coat? With the warm weather around the corner, you won't be able to do that for much longer.

Exclusively Yours is offering five aerobics classes a day to trim you up and encourage you to leave your coat behind.

The health and fitness facility for men and women is located right in downtown Georgetown and even has a pool.

The indoor pool is heated to 82 degrees, owner Sue Tinsley said.

If you like warmer water to relax in after your workout, there's the whirlpool. It's heated to 102 degrees.

Exclusively Yours also has a sauna, showers, weights, stationery exer-Chief cise equipment, universal gym and a sun bed room.

New owners Les and Susan Tinsley and Frank and Chris Woodward bought the facility in December.

They've got three fitness instructors doing the aerobics classes: instructor Maureen Bewley, Coreen Ross and Antoniette Digiallonardo.

The three also set up personal exercise programs for the ladies. Grant Richardson Sets

up exercise and weight programs for the men. He also teaches women who want to learn how to use the weights.

Open seven days a week, the club has specific hours for just ladies and just men. There are also co-ed hours and family hours.

Musclenorhs is a local weightlifting facility in downtown Georgetown, Last summer at Ploneer Days in June they put on a power lifting demonstration in front of the cronds.

Ladies days are Mondays. Wednesdays and Fridays from 8 a.m. to 10 p.m. Friday nights, they get an extra half hour. Tuesday and Thursdays, ladies can use the faci-

noon. Men's hours are Tuesdays from 12:30 p.m. to 10 p.m. Thursdays from

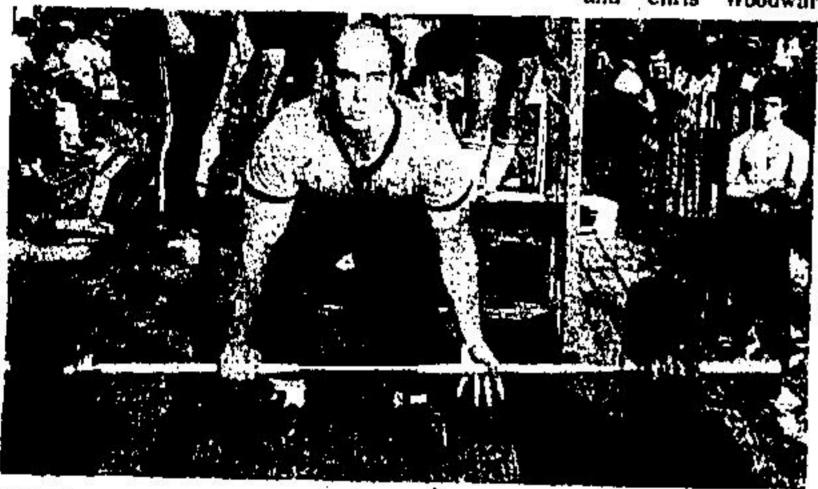
5 to 10 p.m., and Saturdays from 8 a.m. to 12:30

Co-ed hours at the club are Thursdays between 1 p.m. and 4 p.m. and Saturdays from 5:30 p.m. to 8 p.m.

lities from 8 a.m., to 12 Sunday afternoons, Exclusively Yours is open for the whole family.

"There's a relaxed atmosphere at the club," Mrs. Tinsley sald. "A lot of them (members) spend several hours here."

The fitness club has a street address of Wesleyan Street, but the entrance is off James Street, across from Mackenzie Buildall.



History of hair waxing

By BARB PRESSWOOD FROST

In 3000 and 4000 B.C. Mediterranean and Oriental areas of the world mention in their religious and historical papers of customs and laws which decreed the removal of body hair.

They mixed quicklime (natural trisulphide) and starch into a paste with water and extensively used to remove hair by women in oriental harems.

Egyps in 1500 B.C. Cleopatra removed unwanted hair by methods in vogue sugar and lemon. The thread method used in Morocco by men and women all over their bodies this was considered very sensuous. They did this by holding a thread between the teeth and hand rolled very quickly. They say parents of two week old girls did this to prevent her from having unwanted hair. This battle women have been tighting for

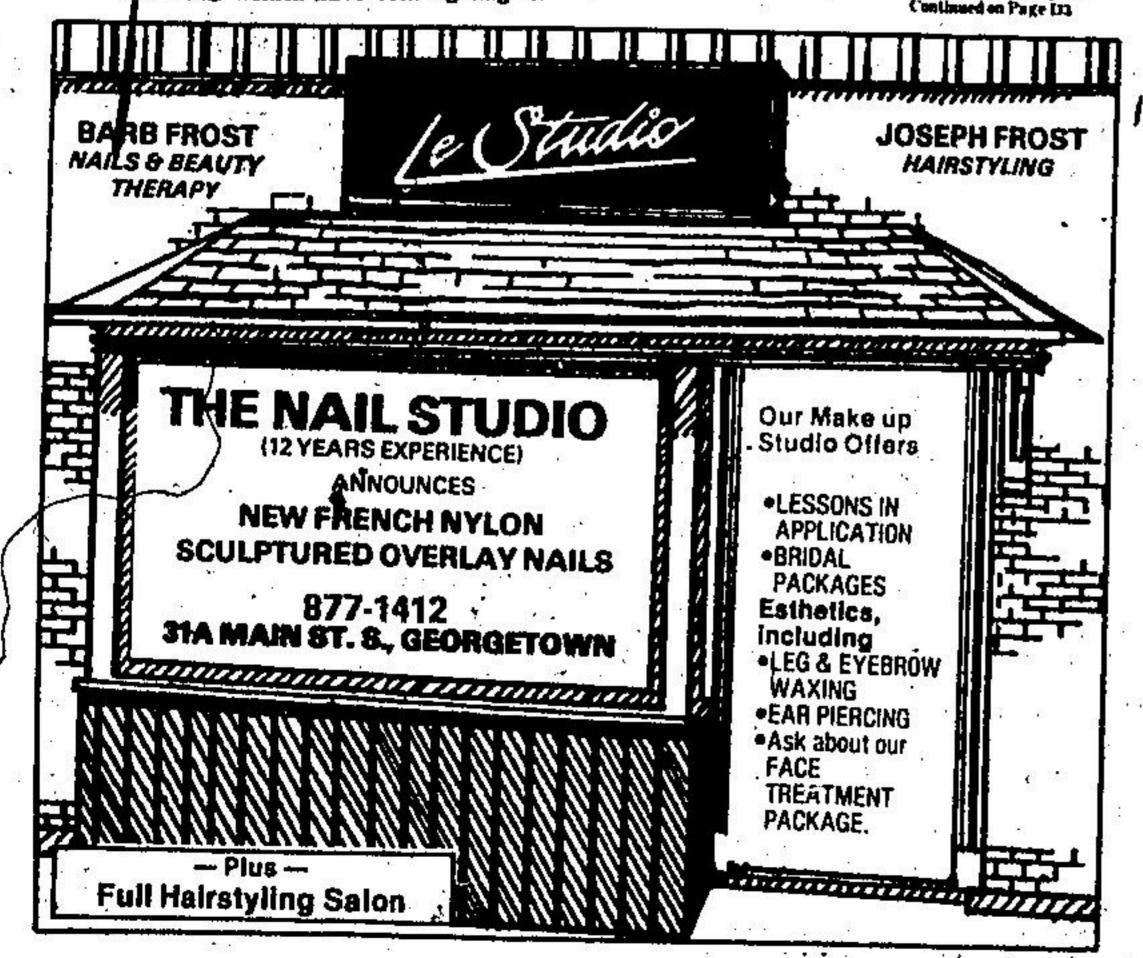
thousands of years was at one time thought to be inherited but endocceinologists say hirsutism is our second largest glandular disorder in the U.S. second to diabetics.

The American Indian natives still are using extract of coco de monatrees and where plucking their scant beards using clam shells as tweezers.

To think we have been cutting, shaving, dissolving, burning, pulling, plucking, digging out and rubbing off enomey to civilized, sensuous vogue women.

The search for the miracle formula for permanent hair removal goes on but for now the best and most permanent areas the best method is used by aestheticians is hair removed by waxing. This is temporary the reason for going through this discomfort and expense instead of shaving or





Favourite Recipes

GRATED SALAD

3 c. grated Cabbage

2 c. graled Carrots 1/2 c. linely chopped peeled Broc-

coli stalks 1/3 c. Sesame seeds, ground or

whole 1 Tomate diced

1/2 Avacado peeled pitted & cubed, then dipped in lemon juice to prevent darkening.

1/2 c. chopped Cucumber 1/4 c. chopped Green Pepper 1/4 c. chopped Calary HOMEMADE DRESSING

In a large bowl combine the caggage, carrots, broccoli stalks and sesame seeds. Garnish with the tomato, avacado, cucumber, green pepper, and celery. Toss with dressing at the table. (8 servings)

