

Legion News

Silver Memorial Cross distinctive medal

Did you know:
Canadian Memorial Cross (Silver Cross)

A silver Memorial Cross is awarded to the mother and/or widow of each Canadian sailor, soldier or airman of World Wars I and II, who was killed in action, died whilst on active service or dies subsequent to his discharge from causes attributable to service.

A silver Memorial Cross is also given to the mother and/or widow in respect of every member of the Armed Forces of Canada who during the Korean Conflict has laid down his life for his country whilst in, proceeding to, or returning from, an area of hostilities in the Far East, or who dies on service or subsequent to his release or causes attributable to service in such areas.

A description of this distinctive Medal is as follows: Obverse: Surmounted on a wreath of laurel, a cross patee concaved with bevelled edges, in the top arm in Imperial Crown, on the two sides arms and bottom arm a Maple Leaf. A smaller St. George Cross is superimposed on the larger and in the center of which is a Royal Cipher in raised letters. Reverse: Plain, with hallmark. Clasp: Nil. Description: Cross, 1 1/4 in., across arms, sterling silver 196 grains. Mounting: two small double rings. Ribbon: 3/8 in., purple. Designer: Unknown. Naming: On reverse, engraved, name, rank, regimental number, Total issued: (a) Cypher GRV - 60,000 (b) GV1R - 35,000 (c) E11R - 300. Terms of Award: Instituted by Orders-in-Council 2374, December 1, 1919 and P.C. August 27, 1940 as amended by P.C. 2135 March 28, 1941.

December 2nd saw nine members of Branch 120 at the Zone Convention held at Branch 609 Bramalea, Ian McAlpine, President of Branch 609, our host for the convention, presided over the opening ceremonies then turned the meeting over to Deputy Zone Commander Hank Russell.

Guests were District Commander Doug Wheeler and District Chairman Gord Maxwell. After the reports were given there was a question and answer period.

The 1st Canadian Parachute Battalion Association was awarded 1st Place in the "Unit Competition" at the Canadian National Exhibition's Warriors Day Parade, held in Toronto on August 18, 1990. They are now the holders of the Goodyear Remembrance Trophy and Plaque, awarded annually to the unit judged best in dress, marching discipline and crowd reaction. Congratulations! I'm sure the family and friends of our late comrade James (Pinky) Sargent, who passed away on June 2, 1990, will be very proud of their Dad's compatriots doing so well.

Coming events at your Legion:
Christmas Dart Shoot for six turkeys Saturday, December 15th, 1990. Time 2:00 p.m. Come out to the Branch and enjoy a fun afternoon. Applications at the Branch. For this special day players will not have to be in attendance.

New Years Dance Tickets still available from your friendly Bar Stewards. Ring out the old year and ring in the new with all your comrades at the Branch.

This Saturday is the last call for the Legion Winter Jackets but



Legion Lines

M.G. TUTTY
Branch 120 PRD



you can still order the Sweat-shirts so see you Saturday, December 15th at the Legion.
Friday Night Euchre
December 7th: Ladies - 1st: Em

Sargent, 2nd: Vi Allen. Most lone hands: Marjorie Tutty. Men - 1st: Alice McDonald, 2nd: Phil Landry. Most lone hands: Lois Richardson.

Car Club Draw Thursday, December 6th: 390 Dade Trefry, 110 Lorraine Doherty, 176 Gloria Sargent, 131 Mike Sargent, 487 Anne Marie Clarke, 216 George Webster.

Saturday Afternoon Meat Draw: Surprise and most welcome visitor was Santa Claus who helped with the draws. The Early Bird Draw: Terry Bludd (two times a winner Breakfast is at 7:00 a.m. see you at Terry's!)

Regular Draw: Peter Smith, Dennis McCartney, Norma Lawrence, Lloyd Childs, Richard

Appleyard Sr., Bill Kirk, Doris Chamberlain, Dot Richardson, Sheila Hicks, Judy Grace, Albert Ford, Bud Haines. The Roast was won by Albert Ford.

The Special was won by Helen Cloutier.

Special Christmas Gifts (courtesy of Peter Smith) were won by the following: Lola Edgar (two times a winner), Marjorie Tutty, Terry Bludd, Harry Botoms, Mike Sargent, Nellie Bell.

May your days be better
Than the best you've had
Your wrinkles from laughs not frowns

Your night's bring dreams that make you glad
and your joys be mountains not mounds.

THE HALTON HILLS HERALD

Cookbook '90 WINNERS

1st PLACE



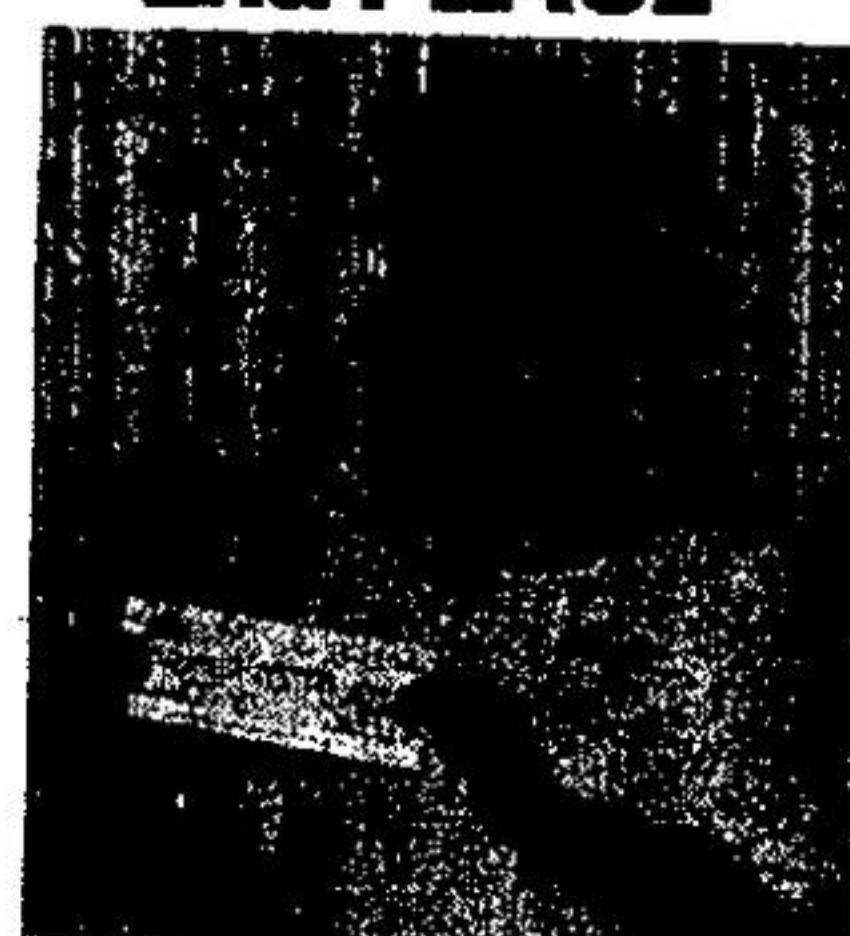
MR. JACK BROWN
Georgetown

BLUEBERRY CRUNCH CAKE

1 cup blueberries
1 cup margarine
1 1/4 cups white sugar
2 eggs
1 cup sour cream
2 cups flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1/2 cup chopped nuts (your choice)
1/2 cup brown sugar
2 tbsp. white sugar
1 tsp. cinnamon
Grease bundt pan, 9 inches. Drain blueberries, and set aside. Cream margarine and sugar together until light and fluffy. Add eggs, beat well. Blend in sour cream. Mix dry ingredients - flour, baking powder, baking soda and salt. Add to the creamed mixture and mix well. Spread 1/2 of the batter in greased bundt pan. Spoon berries evenly over top of the batter. Combine chopped nuts, brown sugar, white sugar, and cinnamon. Sprinkle 1/2 of this mixture over the berries. Spread remaining batter over top of this. Sprinkle this with the remainder of the "nuts" mixture. Bake at 350 degrees F. for 45 minutes or until done when tested.

Jack Brown,
Georgetown, Ont.

2nd PLACE



CARIE GEMMEL
Georgetown.

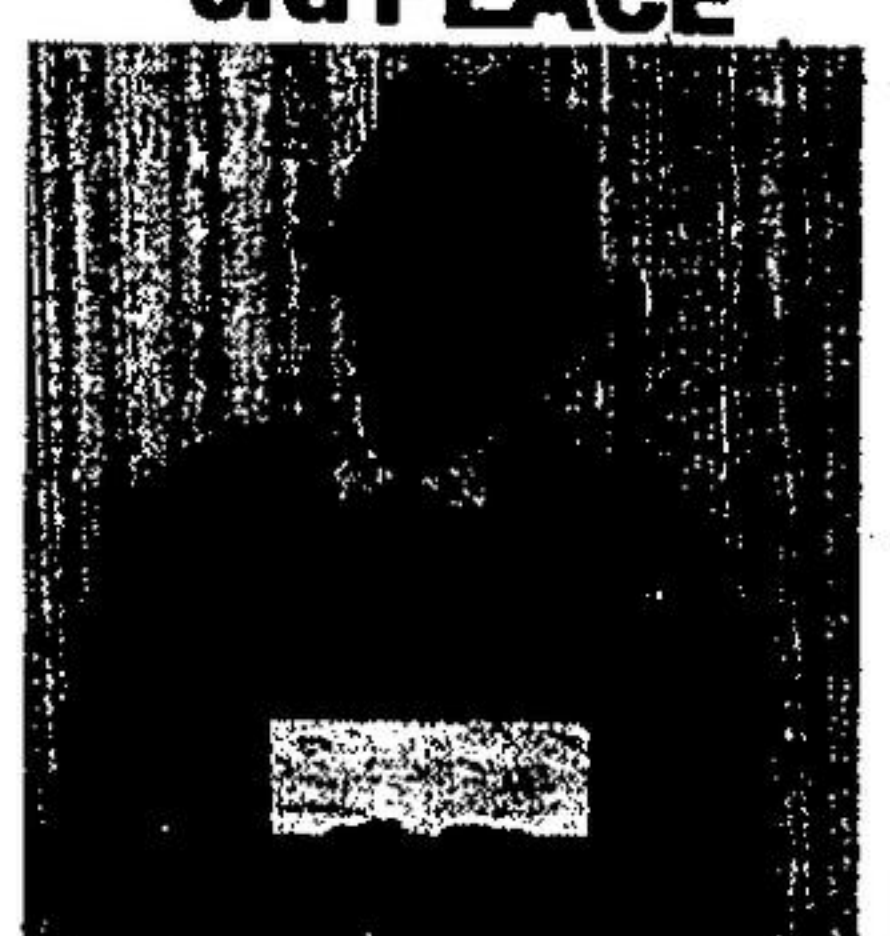
LIFE SAVING BREAKFAST

(Makes 6 servings)
16 slices white bread
Thinly sliced back bacon or ham
Slices of sharp Cheddar cheese
6 eggs
1/2 tsp. salt
1/4 tsp. pepper
1/2 -1 tsp. dry mustard
1/4 cup minced onion
1/4 cup finely chopped green pepper
1 -2 tsp. Worcestershire sauce
Dash of Tabasco or red pepper sauce
3 cups milk
1/2 cup butter
Crushed corn flakes
Arrange 8 slices of bread in bottom of buttered 13 x 9" baking dish. Cover bread with a single layer of bacon (or ham), then cheese, and cover with remaining bread slices, like a sandwich. Beat eggs with salt and pepper; add mustard, onion, green pepper, Worcestershire, Tabasco and milk. Pour over sandwiches, cover and refrigerate overnight. In the morning, melt butter and pour over the top. Sprinkle with crushed corn flakes. Bake uncovered in 350 degree F. oven for 1 hour. Let stand 10 minutes before serving.

A hint: I use my blender or food processor to mix the eggs, salt, pepper, mustard, onion, green pepper, Worcestershire, Tabasco and milk. It chops and mixes in one step.

Carie Gemmel,
Georgetown, Ont.

3rd PLACE



MARTHA CANTWELL
Georgetown

ITALIAN STEW

1/2 lb. Italian sausage (hot)
2 lb. stewing meat
8 med. carrots, cut in 2-inch lengths
1 can potatoes, leave whole
1 pkg. frozen Italian green beans
1 med. onion, chopped
6 tbsp. flour
2 tsp. salt
1/2 tsp. pepper
1 beef bouillon cube
1/2 cup chili sauce
1/2 tsp. Italian seasoning or oregano
3 cups water
Slice sausage in 1-inch pieces. Brown slowly and remove from pan. Cut meat in 1 1/2-inch chunks. Coat with flour, salt and pepper. Fry in sausage drippings. Remove from pan and add to sausage. Sauté onion until soft. Mix everything in casserole and bake covered 3 hours at 300 degrees F.

Martha Cantwell,
Georgetown, Ont.

Ladies Auxiliary

Christmas party notes

By WENDI GOODHEW
Ladies Auxiliary P.R.O.

Dec. 6/90 was a special night for the Ladies Auxiliary, not only was it our monthly meeting but it was also our annual pot luck Christmas party and our chance to honor our senior members.

Mary Russell organized the event this year with the help of Marion McGuigan and Wendi Goodhew. Mary's many hours of worrying and hard work paid off when the evening was a great success. With Mary as our leader Marion and myself knew things would be okay.

The ladies were entertained by some young talent this year, "The 6th Liners" consisting of Katie Fraser, Alex Fraser, Ashley Johnson and Cameron Sissett. These kids were not only cut but they did a great job at singing for us. Lois Fraser played the piano and sang a Christmas carol for us. She has an excellent singing voice.

Peter Rowe, "The Future Bill Cosby" had the ladies in stitches with his great comedian act. We don't want to forget Julia Sissett who although she wasn't old enough to entertain yet, her presence certainly added to the spirit of Christmas. Just the look on her face when our great friend

Santa Claus made his entrance brought the meaning of Christmas to everyone's minds. Santa took time out of his busy schedule to visit each of our seniors personally and then returned to the North Pole, with only 2 weeks 'til Christmas, Santa has a lot of things to do. Thanks Santa for thinking of us.

The Ladies Auxiliary had the pleasure of a few members of the branch in attendance and president Hank Russell graciously accepted a cheque from Auxiliary President Sheila Hicks on behalf of the Ladies Auxiliary. A special draw for prizes donated by the ladies executive concluded a fine night.

I was up to visit Jesse Bunton in G'town Hospital and she seemed to be in good spirits and Lily Maybanks was up and entertaining the nurses with her cute jokes. Both ladies were very excited to have received their Christmas basket from the Auxiliary. We hope these ladies have a speedy recovery and are home for Christmas.

My apologies to the ladies I omitted from my thankyou list for our Christmas bazaar, May Lawr, Marg Clark, Grace Harrison and anyone else I missed.

Merry Christmas to all and hope to see you in the new year.

NELL'S
DRIVING SCHOOL
NEXT CLASS

JAN. 14th - FEB. 7th
MONDAYS & WEDNESDAYS
6:30-9:30 P.M.

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Special Thanks To Our Distinguished Judge

CHEF

BRENDA DAVISON

The McGibbon Hotel

79 Main St. S., Downtown Georgetown

877-3388

