

Laura Hamilton with her prize winning heifer.

Queen's Guineas

Top prize goes to Acton girl

In a world generally dominated by males, Laura Hamilton has broken tradition.

The 15-year-old RR2 Acton resident captured top honors with her crossbred Angus-Chi-Maine heifer by winning the Queen's Guineas competition at the Royal Winter Fair, Nov. 13.

In the past, the Queen's Guineas has always been won by a steer. But Laura's heifer caught the judge's eye, and for the first time in the history of the competition, a heifer was chosen as the champion.

To make it to the final Guineas class, Laura had to first win the heifer class at the Royal, then move on to compete with all the

other class winners (consisting of nine steers and her heifer) for the final Queen's Guineas honor.

"It was really exciting," says Laura. "I've been to the Royal a few other times to watch other members of my club compete, but this was the first time I actually took part."

There is a down side to winning the Queen's Guineas. The winning animal is taken for its meat, but the competitor is paid a premium prize for the animal. As a result of her win, Laura's 15 month-old, 1,170 pound heifer was sold for \$17 per pound. Laura had worked with that calf since January of 1995, when she picked it to be her club project in the Erin 4-H Calf Club.

Apply now for Acton Christmas hamper

The Salvation Army, together with the Lakeside Chapter of the IODE, Acton Rotary and St. Vincent De Paul, will provide Christmas Food Hampers to families in need. Please note that applications are available only at the Salvation Army Family Services Office, 120 Mill St., Acton, during office hours Tuesdays and Thursdays, 9:30 a.m. to 12:30 p.m. and on Dec. 9, 1-3 p.m. Applicants must apply in person and provide identification. Deadline for applications is Dec. 14.



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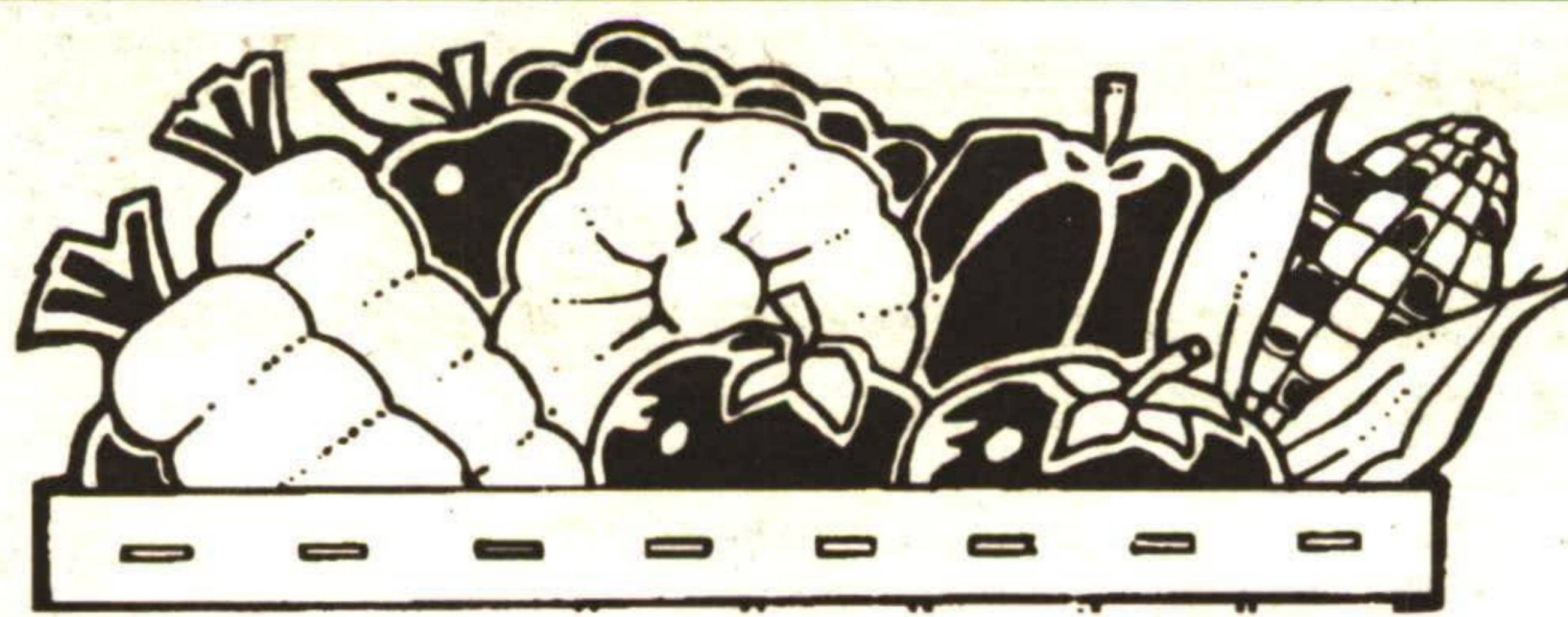


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Poinsettias

4⁴⁹



RECIPE OF THE MONTH
HOT MACARONI SALAD

- | | |
|------------------------|-------------------------------------|
| 2 cups macaroni elbows | 1 stick celery |
| 1 tbsp margarine | 1/2 each red and green sweet pepper |
| 1 tsp flour | 6 small tomatoes |
| 1 cup milk | Grated cheese |
| 1 onion | |

Cook elbow in boiling water until almost soft and tender. Drain and rinse. Roughly chop onion and saute in melted margarine. Add flour and stir to combine. Add milk and cook slowly to thicken. Dice the celery and peppers and roughly chop the tomatoes. Mix the cooked macaroni with the sauce to thoroughly coat and then gently stir in the chopped vegetables. Pour into a casserole dish and cover with grated cheese.
Bake for 20 to 30 minutes in a 350 degree oven. Serves 6.

Head Lettuce

69¢

each



Kiwi Fruit

99¢ lb.

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Spinach

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4 Lt. Basket



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