

### RIGHT AROUND HOME

first cool, cloudy days make their appearance we begin to think about baking and trying new rec-

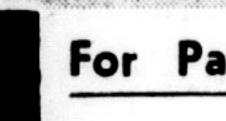
When everything is quiet and peaceful in the afternoon, we like to get out the folder of recipes to started a few years ago and it contains recipes cut from magazines or papers or just a name with the recipe book and page beside it.

When we want to try something pick out something which appeals to us. If the recipe is a good one, it is filed in the regular recipe box. Otherwise it is thrown out.

the "Want to try recipes" intact and instead of wondering "Where ing time looking for it, it is right 30 to 36 bars. at our fingertips.

This recipe for Toffee Squares is new one which we have just finished making. It is delicious even while still warm. The crisp shortbread is topped with melted chocolate bars and sprinkled with nuts. We hope you'll try it.

Toffee Squares 1 cup butter



### For Parents Only

by Nancy Cleaver

be handicapped." child who came into your home fit in and not to feel that I was the had some defect. It may be that he 'odd one."

was quite normal in every way except for one specific disability. Poor vision or hearing, a club foot, a crippled arm, a cleft palate, a hare-lip, the list of physical handicaps is a long one. How much heartache this disability caused you as parents, only other fathers and mothers of handicapped children can know!

A Normal Life You sought the best medical aid you could afford-and if your fin- as possible. As he grows older, it ancial resources were very slender, perhaps a service club or a church his place as a useful citizen in the group or a hospital came to your assistance. You accepted for your handicapped child needs the loving child what you might have hesit- understanding of mother and dad. ated to take for yourself. This little handicapped son or daughter was infinitely precious. You want- and who will rear him in a happy ed to enable him to live as normal a life as possible.

In countless cases the family doctor has been an "angel in dis- The Canadian Champion guise" in comforting and advising parents of children with physical disabilities. Sometimes a specialist gives practical advice to distraught parents.

The consultant on psychology to the National Society for Crippled Children and Adults, Dr. Edgar A. Doll has pointed out the importance of both the parents and the handicapped child accepting the defect or deficiency and concentrating on the rest of his personality which is not handicapped. "It is a disability without bitterness and not constantly feel handicapped", this specialist once wrote.

No Disapproval If his trouble has fallen on him through some childish accident or illness, it is imperative that neither parents nor the child should be blamed. "What's done is done" and this burden is heavy enough for them to carry without the extra weight of disapproval!

As parents you likely have often wondered whether you are helping your child from day to day as much as you can. It is often puzzling to know what to do! You have specially tender place in your heart for your "little bird with a broken wing", but is it wise to make exceptions for him in taking responsibility for family chores? Guidance can be found in some

of the case histories in an excellent recently published book, Mastering Your Disability, by H. A. Littledale (Rinehart and Co. Inc.) in the chapter, Getting On With Your Folks. These throw special light on sensible family patterns for a famly with a handicapped child.

Treated As Normal

proud of it."

A young man says from his own experience, "Disabled persons like be and ought to be treated just as much like others as possible. They shouldn't be babied and seldom like it when they are."

An adolescent girl wrote: "When was first hurt, everything was done for me . . . as I got stronger I ook great pride in being able to wipe the dishes for mother. Now I ake care of my room, make the bed, dust the floor and keep it picked up. It's my job and I'm



eggs, well beaten

% cup sifted flour

teaspoon salt

or jelly roll pan about 151/2 inches flour, instant coffee, baking pow-

1/2 teaspoon baking powder

2 tablespoons instant coffee

teaspoon vanilla extract

2 cup chopped walnut meats

der and salt. Stir in chocolate mix-

ture. Gently stir in vanilla and

Melt chocolate and butter

cup light brown sugar

2 cups sifted all-purpose flour egg yolk 8 oz. bar milk chocolate 1 cup chopped walnuts or lightly

toasted almonds Cream butter, gradually add brown sugar. Cream together untry. This folder is something we til light and fluffy. Add beaten egg gether. Cool slightly. Combine veil. She carried a white missal yolk, vanilla and flour. Spread sugar and eggs; add to chocolate with a corsage of deep pink roses. mixture on ungreased baking sheet | mixture; blend well. Sift together

by 10½ inches. Bake in a moderate oven of 360 new, we go through the file and degrees about 10 to 15 minutes or chopped nut meats. Pour mixture feta under white flocked nylon, until light golden brown.

Melt chocolate over hot water. degrees) about 20-25 minutes. Cool. carried a nosegay of yellow carna-Spread over baked layer while Cut into two inch squares. This tions. We find this a good way to keep still warm. Sprinkle with nuts, pressing them lightly into the chocolate. Let stand until chocolate did I see that recipe?", then wast- is set. Cut into bars. Makes about

> This next recipe is a luscious new version of an old favorite chocolate brownies with a coffee

Coffee Brownies

2 (1 oz.) squares unsweetened chocolate 1/3 cup butter

Helping Handicapped Child

1 cup sugar

Do you remember when your I The playtime of a disabled child son or daughter was born, how frequently worries parents. In this eagerly you asked the doctor, "Is connection, it is interesting to know he normal-or has he any defect?" that a youngster who had a spas-Perhaps while you were waiting itis paralysis from birth paid this for his arrival, you watched a fine tribute to her parents' trainsmall girl on crutches or a boy in ing: "If I was playing with my a wheelchair go down the street. brother and sister or any other Instantly a prayer arose from your children, the games were not heart, "Oh God, may my child not changed for me. I played when I could and when I could not, I But in spite of your prayers and watched. This was the same prinof your care, perhaps the little ciple at home. I was brought up to

Equal Footing

No one likes to be "the odd one." Special attention is apt to make the handicapped child feel conspicuous. He wants, as far as possible, to be on an equal footing with the other children in the family and with his chums at

He requires the best of medical care to make his body as normal is his right to be educated to take adult world. But most of all, the who will refrain from blaming themselves or him for his trouble home atmosphere.



# Wedin Holy Rosary Church ception which followed, and in the evening 300 friends and relatives

recipe will make 16 coffee brown-Miss Arlene Harris, sister of the bride and Mrs. Marian Harris, sis-



MID-AUGUST WEDDING in St. Stephen's United Church, Toronto, saw Shirley Anne Kerry, daughter of Mr. and Mrs. Frederick W. Kerry of Toronto married to Milton high school teacher Ross George Gosling, son of Mr. and Mrs. O. Reginald Gosling of Toronto. They are living in Milton at 82 Charles St.

## Grace Anglican Church



Harvest Thanksgiving Services

8 a.m. HOLY COMMUNION

> 11 a.m. MATTINS

7 p.m. SACRED HARVEST CANTATA

"The Rolling Seasons" by Caleb Simper Rendered by



# Zella Harris, Gabriel Bonin Mario Casarin and Claudio Frasseto. The Canadian Champion, Thursday, Sept. 17th, 1959

In a double-ring ceremony in ter-in-law of the bride, and Lynne Holy Rosary church, Milton, Father Bundy, a friend of the bride, were P. Lardie united in marriage dressed alike in ballerina length Zella Margaret Harris, daughter of dresses of white flocked nylon over Mr. and Mrs. Ronald Harris, Milton, hile green taffeta. They work and Gabriel Giovanni Bonin, son matching pill box hats with veils, of Mr. and Mrs. Joseph Bonin, R.R. white shoes and gloves and carried nosegays of light and deep

Sister Emmanuella played the pink carnations. organ, and Miss Patricia Harkin was

floor length gown of white silk featuring appliques at the neckline and on the skirt. A crown of lace and sequins held her fingertip

Five Attendants The matron of honor was Mrs. Elda Gaeton who wore mauve tafinto greased 8-inch square baking with a matching pill box hat and pan. Bake in moderate oven (375 veil, white shoes and gloves. She

There were 100 guests at the reevening 300 friends and relatives gathered in the agricultural hall to honor the newly wed couple.

The bride's mother wore for the occasion a dress of powder blue lace with beige shoes and hat. Her corsage was of yellow roses. The groom's mother wore navy

blue crepe with lace, a turquoise hat and navy accessories, with a Anne Serafini, niece of the groom, corsage of pink roses. was flower girl, wearing a dress of

of Beamsville. The couple left on a motor trip of Victory Church, Milton Heights The ushers were Louis Nadalin, through northern and eastern on August 22.

wedding

They are making their home at

from Guelph, Beamsville, Barrie,

Castleford, Cobourg and St. Cath-

arines as well as Milton and district

other shower was held at Our Lady

was honored by her friends.

Before the wedding, the bride

Guests attended the

R.R. 3, Milton.

wore a powder blue linen dress Three Rivers, Quebec. The name with jewelled neckline and match- derives from the fact that the S ing jacket, blue and black accessor-Maurice River empties into the St. Lawrence through three channels at the city's site.

#### JANE

Why not make fall housecleaning easy. Get rid of all those shings you really don't need by sending them to the Rotary Com dreds of bargains at the sale or Saturday, October 3



Clip and save this list of Jackson's Baked Goods to help you plan your menus.

Your Jackson's salesman brings a wide selection of these delicious baked goods fresh to your door every day in the week.

You'll be proud to serve Jackson's! The honest, homebaked flavour would please the finest cook.



mauve nylon. She carried a nose-

gay of white and yellow mums.

APPLE PIE—and other fruit pies in tender, flaky kitchen-proved crust.

TURNOVERS-Jam fil-

ling in puff pastry. Also

spicy, fruit-filled Eccles

SPECIAL CAKES-for

birthdays and other oc-

casions, decorated to



FRUIT SQUARES-Sul-

tana raisin or apple fil-

ling between layers of

fruits only.

CHERRY PIE-and berry pies. Fresh or fresh-frozen





CAKES-Kitchen-proved butter layer cakes—filled and frosted. 44 varieties.





POUND CAKES-Rich,

golden or cherry pound

MEAT PIES-Lean beef

and rich brown gravy in

kitchen-proved pastry (in

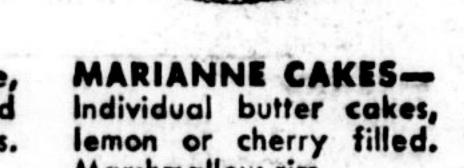
CHOCOLATE DE-JELLY ROLLS—Golden sponge cake. Raspberry, LIGHTS-Large chocopineapple, lemon or

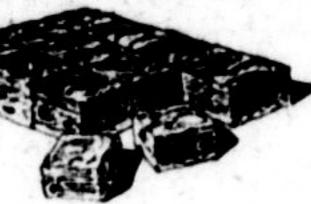


late cup cake with rosette of chocolate icing.



CUPCAKES—Chocolate, orange, spice or gold cake. A variety of icings.



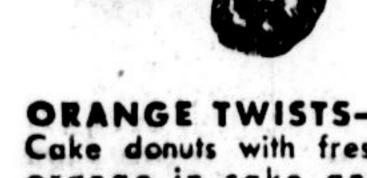


CHEWS-Chinese, butterscotch, brownies and 11 other varieties.

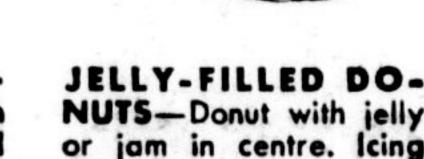


orange filling.

COOKIES-34 varieties. Buy in cookie jar box or tray of a dozen.



ORANGE TWISTS-Cake donuts with fresh orange in cake and



JELLY-FILLED DOor jam in centre. Icing sugar dusted.





ICING SUGAR DO-

NUTS-Cake donut rol-

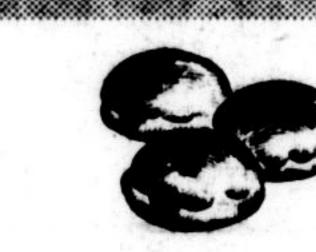
led in icing sugar.



HONEYTWISTS-Cake donut with honey glaze.



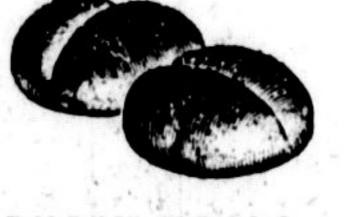
LUNCH BAR-Yeastraised donut topped with icing and chopped wal-



TEA ROLLS—Small soft, round, party-type rolls



HAMBURG AND HOT DOG ROLLS-Always fresh. Sliced, ready to



crust rolls with distinctive

CHELSEA BUNS-Cin-

namon buns, fruit and nut

filled, soft vanilla icing.

CHEESE LOAF-Made

flavourful with generous

amount of cheese. Extra

good toasted.

flavour.





cinnamon (in season).



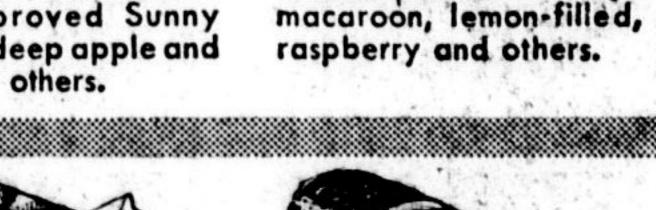
PARKER HOUSE-Traditional "fold-over" dinin minutes. Plain or nerrolls.



dozens of others.



COFFEE CAKES-Kitchen-proved Sunny Morning, deep apple and





WHITE BREAD-Enriched, fine-textured, with

FRENCH STICK-Crusty, French-style opentextured loaf.



fashioned soft white loaf. Dusted with pastry flour.



can style.

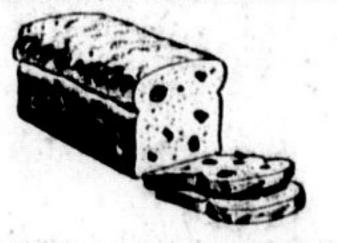


stone milled. Extra rich;

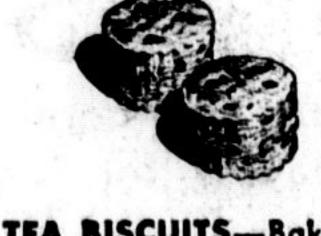
with high quality raisins.

longer lasting freshness.

RYE CHEESE LOAF-Medium dark rye with grated cheese added.



CHERRY FRUIT BREAD -Generous amount of



TEA BISCUITS—Baking powder biscuit with currants, cheese or pineglace cherries through

