



RIGHT AROUND HOME

by Shirley



Last week while decorating the house for Christmas, we sat down with the boys to make up a nativity scene from cardboard cut-outs. As each piece was cut and fitted into place, we told the boys the Christmas story, the trip to Bethlehem, the birth of the Baby Jesus, the animals who gave their stable, the shepherds and the wise men.

At the end of the story we asked, "Did you like that story?" The four-year-old replied, "Yes, but who looked after the humpy camels when the men parked them?"

Looking through Christmas cards saved from the past few years for religious pictures, we were surprised to find only 20. We needed pictures for Sunday school for the children to make cards and thought this would be easy until we started looking. It is amazing how few really religious cards are used among all the other beautiful cards.

The recipes this week are all for candy. The first is our favorite—chocolate fudge. The next is for chocolates. This is our first attempt at making chocolates and we're very pleased with the results. The last recipe is another favorite, hard taffy.

Chocolate Fudge

- 3 cups white sugar
- 2 tablespoons corn syrup
- 3 tablespoons cocoa
- $\frac{3}{4}$ cup milk
- 1 tsp. salt

Mix all ingredients together and cook till soft ball stage without stirring. Add 1 tablespoon of butter. Cool. Beat till creamy, then pour into greased pan. Let set and cut in squares.

Chocolates

- 3 lbs. icing sugar
- 1 tin sweetened condensed milk
- $\frac{1}{4}$ lb. soft butter
- 4 tablespoons corn syrup
- 1 tsp. salt

Flavorings: maple, butterscotch, peppermint, vanilla, rum. Cherries and nuts

Mix together icing sugar, milk, butter, corn syrup and salt. Put a small amount of this mixture into a small bowl. Add a little of the desired flavoring and mix well. Keep adding flavoring a drop at a time until the desired taste has been acquired. Add more icing sugar if the mixture is too wet.

Shape into balls, oblongs or squares. Set them on a cookie sheet and place in refrigerator for about 30 minutes.

For cherry chocolates, roll a bit of the first mixture around a maraschino cherry. Do not add any juice. Chill as above.

Add walnuts or pecans to maple flavored mixture. When chocolate coated, add a whole nut to the top for decoration.

Chocolate coating: 2 pkgs. semi-

sweet chocolate, $\frac{3}{4}$ of a bar of paraffin wax. Melt these two ingredients in top of double boiler.

Place a toothpick in centre of chilled candy, dip in chocolate, set on waxed paper, turn toothpick to remove it. Add a drop of chocolate from end of toothpick to fill in hole. Cool chocolates, then pack them in boxes.

Hard Taffy

2 cups brown sugar
One-eighth cup water
One-eighth cup vinegar
Combine all ingredients and boil without stirring till a drop turns very hard in cold water. Pour immediately into greased pan. If desired, nuts may be added before pouring.

Georgetown Ends '59 On Note of Economy

GEORGETOWN—Council ended the year on an economy note when purchase of extra strings of colored lights, last item of business to come before the retiring council, was cut to two strings when Cr. Ern Hyde would not support a resolution to purchase three strings

"We're ending the year with a deficit and \$20,000 is made up of a lot of \$50 items," said Cr. Hyde. "If I'm on council next year, I won't spend \$5 unless it is absolutely necessary."

With Cr. Fred Harrison suggesting that council should end its year without a split vote, a motion by himself and Cr. Anne Currie was reduced to the two strings and passed unanimously.

Christmas Trees Originated in Egypt

Legend has it that the Christmas tree originated in Egypt, where the first trees used were palm trees.

The Germans brought the tree to America, however, as they also introduced it to England. The German Prince Albert, consort of Queen Victoria, introduced the first tree into England when he had a tree for his young daughter.

Martin Luther is said to have brought the first Christmas tree indoors for decoration early in the 16th century.

When you fasten ornaments to your tree this year you will be commemorating a centuries - old Arabian legend that relates how plants blossomed and flowered and trees miraculously bore ripened fruit on the eve of the first Christmas.



Here's to you, our good friends and patrons... our sincere appreciation for the privilege of serving you and best wishes for a happy holiday season.

MARG, MILT, PAT and RON
MARG'S RESTAURANT
MILTON

SHARE HAPPINESS

Let us share our happiness with others during this Christmas season. We can realize this by doing everything possible to reduce traffic accidents — by walking and driving safely.

DANGER TIMES

On Christmas Eve five of the eight fatalities in 1958 occurred between 6.00 p.m. and midnight. On New Year's Day, six of the eight fatalities in 1959 occurred between midnight and 9.00 a.m.

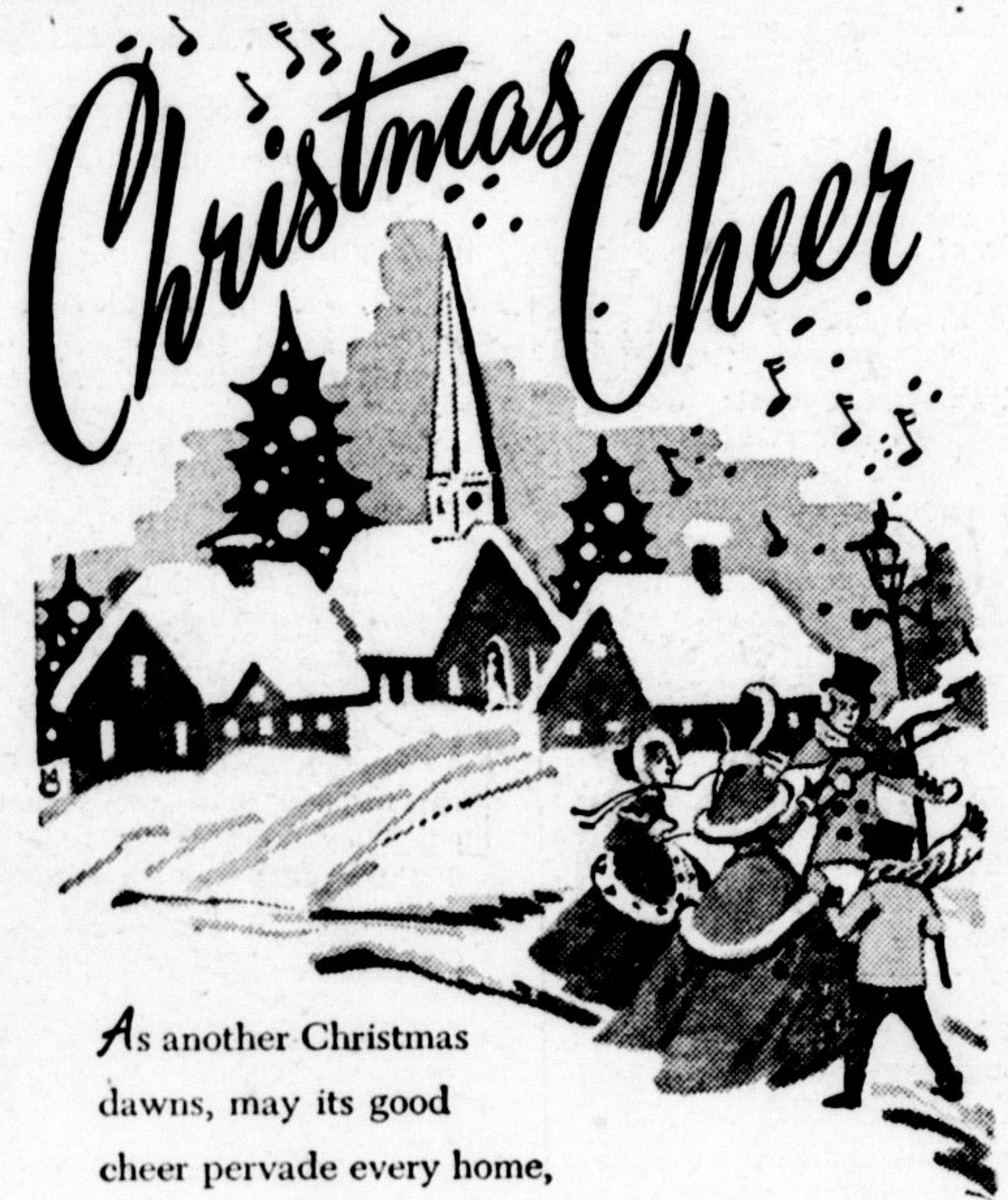


Season's Greetings

The cheeriest of greetings and good wishes to all our friends. May your holiday season be a happy one.

RUTHERFORD'S GENERAL STORE

OMAGH
TR 8-6396



As another Christmas dawns, may its good cheer pervade every home, lighten every heart, brighten every life. Especially may you and yours partake in full measure of all the joys and blessings of the Day. Merry Christmas, all!

Crest HARDWARE

Don Merritt, Authorized Dealer, Owner
136 MAIN ST. MILTON



May the true, deep meaning of Christmas make the season bright for you and yours.

Milton Fuel Supplies
F. W. Robbins
TR 8-6538



Season's Good Wishes

As the holiday season glides merrily in, we would like to take the opportunity to express our appreciation to all the good people who have helped make this year such a wonderful one for us. Thank you... and best wishes for loads of Yuletide happiness!

Campbell's Department Store
MILTON