



RIGHT AROUND HOME

By SHIRLEY

Summer and salads go together, and the use of tasty salad dressings can add a delightful variety to your summer menu.

Perhaps you've wondered about the various kinds of dressing available, and what they contain. Nearly all dressings fall into one of three categories—mayonnaise, salad dressing and French dressing. Here are more details:

Mayonnaise contains oil and vinegar or lemon juice. These ingredients are combined with egg yolks or whole egg, salt and various spices and seasonings. It is usually used on sandwiches, fish, meat, fruit and potato salads. Be careful, in summer months, of bacteria build-up.

One variety of mayonnaise, Russian dressing, is made by adding minced green pepper, minced onions and chili sauce. It is used on lettuce, cole slaw and egg salads and also in sandwiches.

Another variety, Thousand Island dressing, has minced green pepper, minced onions, chopped stuffed olives, hard-cooked eggs and a little parsley, all with a base of mayonnaise. Usually it tops green salads and salad greens.

Commercial Salad Dressing, the store-bought version of home-cooked dressing, contains salad oil (though less than mayonnaise) and lemon juice or vinegar, with eggs, starch, water, salt, pepper and other spices. Sugar, corn syrup or other sweetening ingredients, may also be added. This goes well with all kinds of salads.

By addition of sugar, honey, and sweet juices this salad dressing becomes fruit dressing, used on fruit, avocado, tossed green and molded gelatin salads.

French dressing, in its original form, is what many people call oil and vinegar dressing. Commercially it is made of oil, with vinegar or lime or lemon juice, and salt, paprika, pepper, sugar and garlic or onion.

Chili sauce, catsup or tomato paste may be added to give French dressing flavor and a reddish color. Commercially French dressing is available in

both separated and emulsified types, which are used for almost any salad — tossed green, vegetable and fruit.

Raw egg, lemon juice and grated Parmesan cheese are added to French dressing to make Caesar dressing, used on Caesar salad and tossed green salads.

Italian dressing, used on tossed green and vegetable salads, is made by adding more garlic and seasoning to French dressing.

Cheese dressing is made by adding crumbled or mashed Roquefort or Danish blue cheese to French dressing. It may be used on tossed green, fruit, molded gelatin, egg or fish salads.

FRUIT-SHRIMP SALAD
1 1/2 oz. can mandarin oranges
OR 1 cup orange sections
1 1/2 oz. can cleaned shrimp
4 cups broken up lettuce
1/4 cup coarsely-chopped parsley

1/4 cup basic French dressing
freshly ground pepper
Chill fruit and shrimp well. Mix all ingredients, except pepper, together gently.

Sprinkle with a little freshly-ground pepper. Serve immediately. (Serves 4.)

BASIC FRENCH DRESSING
1 cup salad oil
1/4 cup vinegar
1/4 cup lemon juice
1 tsp. salt
1/2 tsp. dry mustard
1/2 tsp. paprika
Shake all ingredients together in a tightly covered jar.
Keep in Refrigerator. (Makes 1 1/2 cups.)

VARIATIONS
For Sweet French Dressing replace vinegar in above recipe with orange or pineapple juice. Add 1/4 cup liquid honey and 1 tsp. celery seeds.

For Garlic French Dressing let 1 clove garlic, cut in half crosswise, stand in 1/2 cup of Basic French Dressing for 1 hour.

DELUXE CHICKEN SALAD
3 cups diced cooked chicken
1 cup diced celery
1 cup orange sections
1 cup pineapple tidbits, drained
1/2 cup chopped toasted almonds

2 tablespoons salad oil
2 tablespoons orange juice
2 tablespoons vinegar
1/2 teaspoon salt
Dash marjoram
1/2 cup mayonnaise.

Combine chicken, celery, fruit and nuts. Mix oil, orange juice, vinegar and seasonings. Add to chicken mixture, let stand one hour. Drain. Add mayonnaise and toss lightly.

Serve on lettuce-lined salad plates or in cream puffs. Makes eight to 10 servings.

Here's a salad gay and colorful as a spring garden. Frosted Fruit Cocktail combines canned fruit cocktail with strawberries and banana slices in lemon-flavored gelatin. Serve it with a fluffy cheese topping.

FROSTED FRUIT MOULD
3/4 cup syrup from canned fruit cocktail
1 package lemon-flavored gelatin

3 tablespoons fresh lemon juice
1 cup gingerale
1 1/2 cups drained canned fruit cocktail

1 banana
1 cup halved strawberries (or any fresh berries)
Salad greens
1 (3 ounce) package cream cheese

3 tablespoon milk
Heat syrup from fruit cocktail to boiling and dissolve gelatin in it. Blend in lemon juice. Cool thoroughly. Stir in gingerale. Chill until slightly thickened. Fold in fruit cocktail, sliced banana and berries. Turn into individual moulds and chill, until firm. Unmould on salad greens. Soften cheese with a fork and blend in milk, whipping until fluffy. Top each salad with a spoonful of cheese. Makes seven (six-ounce) moulds.

ORANGES IN SALAD
Orange sections may be added to fruit or green salads.

Orange and shrimp combine well and should be served on lettuce with fresh dressing or mayonnaise.

Oranges and onions go well together on a bed of lettuce, served with French dressing.

LOWVILLE

Delightful Recital At Fairview School

MRS. F. O. COLLING
Mr. and Mrs. Clark Readhead and Peter from Elmira visited Sunday with Mr. and Mrs. Maurice Readhead.

Melanie Dawn Burbridge, daughter of Mr. and Mrs. Alan Burbridge was baptized in the United Church on Sunday morning.

Mrs. Jack Davey A.R.C.T. held a very delightful recital at Fairview school on Friday evening, with all her pupils taking part. The program consisted of piano solos, duets and trios and a bountiful lunch was served.

A number from this community attended the Gunby family reunion at Lockport New York on Sunday.

Ranked by value, the five main sources of Canadian imports in 1963 were: U.S. \$4,444.9 million; U.K. \$526.8 million; Venezuela \$243.5 million; West Germany \$144 million; Japan \$130.5 million.

Arthur A. Johnson O.D.
OPTOMETRIST
Tuesday Afternoon
Thursday Evening
Friday Morning
PHONE TR 8-9972
184 MAIN ST., MILTON

WATCH OUR WINDOWS FOR SPECIALS AT WEST END MEAT MARKET
We Feature Red Brand Beef Open Thur. and Friday till 9
We Serve The East End, Too
ROSS HOLMES, Prop.



—Staff Photo

GOLDEN WEDDING ANNIVERSARY celebrations were in order on June 10, for Mr. and Mrs. Gordon Smith of Court St. Parents of one son and a daughter, Mr. and Mrs. Smith have been Milton residents for nearly three years. Mr. Smith retired two years ago, after working on large daily newspapers for nearly 50 years as a pressman.

50-Year Pressman, Wife Mark 50th Anniversary

Milton residents for the past three years, Mr. and Mrs. Gordon Smith of Court St. celebrated their 50th wedding anniversary recently and Mr. Smith bravely reported, "any couple that says they've been married for 50 years and never had an argument, must have been separated quite a bit."

The couple met in Saskatoon, Saskatchewan in 1913 and were married there on June 10, 1914. They have two children, a son Jim of Ottawa and a daughter Josephine, (Mrs. McKay) of Brantford and one granddaughter, Pearl McKay of Brantford.

Was Pressman
Mr. Smith, employed as a pressman at large daily newspapers for nearly 50 years, got his start in the newspaper business in his hometown, Hamilton, where he used to peddle Hamilton Spectators for a penny each. In 1912 he moved out west to Saskatoon, where he worked on the Saskatoon Star-Phoenix as a pressman.

In 1944 the family moved east to Toronto where he worked at the Toronto Globe and Mail until his retirement in 1962. Mr. Smith is justifiably proud of his years of service as a pressman, and he still is a member of the union and has presently been a member for 49 years and nine months. "It's been a good trade for me, I think it's one of the best that anyone can get into," he reported.

Mrs. Smith was born in Wroxceter, Ontario, but moved west in 1912. Although she has done considerable work with church or-

A. T. MOORE
INSURANCE
CAMPBELLVILLE
UL 4-2271

HERE'S A WONDERFUL VACATION IDEA

Take a five-day Great Lakes Cruise from \$90 Return. Enjoy summer sports and relaxation by day... dancing or promenading by night on board the S.S. "Keewatin" or S.S. "Assiniboia."

GREAT LAKES CRUISE

Sailing Wednesday and Saturday from Port McNicoll to Port Williams June 6th to September 9th. Boat train leaves Toronto 12:01 P.M. E.S.T. the day of sailing.

Full information from any Canadian Pacific Ticket Office or your travel agent.

TRAVEL Canadian Pacific
TRAINS / TRUCKS / SHIPS / PLANES / HOTELS / TELECOMMUNICATIONS
WORLD'S MOST COMPLETE TRANSPORTATION SYSTEM

69 Students Finish School Year Enjoy Bruce St. Grade 8 Banquet

June 23 was a big night in the lives of 69 Grade 8 students at Milton's Bruce St. public school, as the Home and School Association sponsored the annual Grade 8 dinner for the students and their parents, at Knox Presbyterian Church hall.

D. McArthur, supervisor of the National Employment Service, was guest speaker, and others with remarks during the evening included their principal J. Bell, supervising principal E. W. Foster, W. I. Dick school principal L.R. Long, inspector W. L. McNeil, and Knox Church minister Rev. J. K. McGown.

Many Toasts
Toasts during the evening included a toast to the parents by Janice Straub, and to the teachers by Joan Hampson; replied to

by H. Higgs and Mrs. E. Emms. Bob Martin was toastmaster and Sheryl Coates introduced the head table guests. Nigel Wood offered the toast to The Queen. Peter Svilans introduced the speaker, and Ted Hood thanked him.

Mary Ann Godwins thanked the school board and trustee H. P. Johnson replied, while Elaine Timbers thanked the Home and School and D. Cruikshank replied. Music supervisor Mrs. A. Ledwith conducted a group of Grade 8 pupils in musical selections.

Pupil Lists
Pupils of Mrs. Emms included: Trudy Callan, Albert Casson, Jacqueline Childs, Gary Christie, Sheryl Coates, Susan Ferguson,

Kenneth Few, Susan French, Robert Henry, Linda Hilson, Ted Hood, Phyllis Howard, Mary Ann Hutchinson, Inge Jensen, Robert Martin, Elizabeth McCutcheon, Rod McKersie, Roger Merkley, David Morley, Robert Overend, Sheila Penrose, Marion Poole, Ann Pyke, Elizabeth Riddell, Linda Rollins, Donald Rowley, Fred Sales, Ingrid Schich, Janice Struble, Peter Svilans, Brian Trimble, Norman White, Michale Wilson and Stephen Young.

Present Special Awards
To Top Public School Pupils
The top senior students in Milton's three public schools were singled out on Friday and received academic and athletic awards for their achievements during the recent school year. The awards were presented by the John Milton Chapter of the I.O.D.E. and the Milton Public School Board.

At the Bruce St. school, I.O.D.E. proficiency awards were presented to Janice Straub (first) and Robert Martin (second of Mrs. Emm's class; Janice Ross and David Smith tied for first in Mr. Bell's class; Sheryl Coates, the home economics student at the school and John Hampton the top industrial arts student at the school.

Janice Straub, the top grade eight girl student; David Smith the top grade eight boy student; Susan Vandecan the top girl athlete and Gary Nayler the top boy athlete all have their names etched on the awards board.

At the J. M. Denves school, I.O.D.E. proficiency awards were presented to Ann Hopkins (first) and Richard Downs (second) of Mrs. Presse's class; Robert Hadley (first) and George Wilkinson (second) of Mr. Clow's class; Margaret Bell the top home economics student and Skip Taylor the top industrial arts student.

The following J. M. Denves school students will have their names put on the awards board; Ann Hopkins, the top girl student, Robert Hadley, the top boy student, Mary Ann Presniak the top girl athlete and Martin Seeds the top boy athlete.

At the W. I. Dick school, Ruth Kernighan was the top girl student and Larry Drew was the leading boy student. Jennifer Ferguson was the top girl athlete and Donald Hearn was the top boy athlete. These W. I. Dick school students will have their names put on the school awards board.

The new stores at the Main and Charles St. corner are progressing, and sidewalk superintendents are having a field day watching the one-storey structure go up.

Prince Edward Island in 1963 grew 18 per cent of Canada's potato crop on 15 percent of the national acreage.

Choose Confidently at

GIVE A GIFT FOR A LIFETIME
ON ALL OCCASIONS
ENGAGEMENTS
WEDDINGS
SHOWERS
GRADUATIONS
ANNIVERSARIES
GIFTS That Are Sure To Be Appreciated

L. W. EMMS ELECTRIC
Contracting and Servicing
Phone Milton TR 8-9731

David's JEWELLERS
184 Main St. Milton

Ruth Ann Sherratt, P. Crawford Wed in Highway Gospel Church

A double-ring ceremony in Highway Gospel Church, Milton, united Ruth Ann Sherratt and Peter Crawford in marriage on June 6. The bride is a daughter of Mr. and Mrs. S. Sherratt of Barton St., Milton. The groom is a son of Mr. and Mrs. B. Crawford of Lorne Park, Ontario.

Rev. M. Christensen officiated at the ceremony and soloist Mrs. M. Olson sang "Because," and "Dedication," accompanied by organist Mrs. M. Falkenstein of Oakville.

Given in marriage by her father, the bride wore a white organza gown featuring a shoulder train of French lace. Her sequin crown headpiece held a shoulder length veil and she carried a white satin covered Bible with streamers of pink tea roses. The Bible was a gift from her 82-year-old grandmother of Toronto.



Hall and Wilde Photo

Cousin Attends
Mrs. G. Kranz of Milton, a cousin of the bride, was matron of honor. Miss D. Cock of Toronto, a friend of the bride and Miss B. Crawford of Lorne Park, a sister of the groom, were bridesmaids. Six year-old K. Nicholson of Oakville was the flower girl and five-year-old D. Kranz of Milton was ringbearer.

The matron of honor was gown-ed in green organza and the bridesmaids wore yellow organza. The flower girl wore a pink organza dress.

David Crawford, a brother of the groom, was best man and Eric Sherratt and Peter Sherratt were ushers.

The bride's mother, Mrs. S. Sherratt, received for her daughter at the reception in Knox Presbyterian church. She wore a blue lace sheath with Maribou trim and white accessories. Her corsage was of pink tea roses.

Mrs. B. Crawford received for her son, wearing a pink linen sheath and white accessories and a corsage of pink tea roses.

Two Piece Sheath
For the wedding trip to the Thousand Islands, the bride chose a blue flowered two piece sheath and matching coat, with white

accessories and a corsage of pink chrysanthemums. Following their return the couple took up residence in Lorne Park.

Special guests at the wedding were two grandmothers from Toronto and Mrs. C. Featherston of Lindsay, formerly of Milton, who acted as courtesy grandmother. She is 84.

Guests attended the wedding from Hamilton, Lindsay, Montreal, Bronte, Acton, Toronto, Georgetown, Burlington, Scarborough, Leaside, Milton and Oakville.

Prior to the wedding the bride was honored at miscellaneous showers given by Mrs. G. Kranz on April 18 and by Miss D. Cook of Toronto on April 29. A church presentation was at the home of Mrs. B. Nicholson, Oakville on May 13 and Mrs. I. Johnson of Milton gave a pantry shower on May 20.

The bride is a clerk at Consolidated Truck Lines, Toronto, and the groom is a student at Ryerson Institute of Technology.

KERR'S REXALL PHARMACY PRESCRIPTIONS
K. H. ELSLEY, B.Sc., Ph.M.
24 HOUR PRESCRIPTION SERVICE
TR 8-4492 - After Hours TR 8-6961
FREE DELIVERY - REVLOL COSMETICS