

Reg Zanatta, Evelyn Stamp Marry In Holy Cross Church, Georgetown

Holy Cross Roman Catholic Church in Georgetown was decorated with shasta chrysanthemums and fern and white gladioli for the July 25 wedding of Reginald Angelo Zanatta of Milton and Evelyn Louise Stamp of Georgetown. The bride is the daughter of Lela Stamp of Georgetown and Dave Stamp of Acton, and the groom is the son of Luisa Zanatta of Milton Heights and the late Giovanni Zanatta.

The bride is a secretary for the Halton County Health Unit in Georgetown and the groom is employed by P. L. Robertson Manufacturing Ltd., Milton.

Rev. Father O. Devent officiated at the double ring ceremony. Don Bethune played "Wedding Nuptial" and "Oh Lord I Am Not Worthy". He accompanied Anna Burke who sang "Oh This Day Oh Beautiful Mother", "Soul Of My Savior" and "O Sacred Heart, Oh Love Divine".

Organza Over Taffeta
The bride, given in marriage by her brother David Stamp, chose a full-length nylon organza over taffeta gown featuring a scooped neck-line, bows at the waistline and wrist length pointed sleeves.

The fitted skirt had a full overskirt at the back, falling into a chapel train. The skirt and neckline were appliqued with flower lace. The headpiece of matching organza and taffeta formed a bow at the crown with mother of pearl circlets on the forehead, and held a many tiered nylon tulle veil. The bride carried a white lace prayer book with red sweetheart roses and stephanotis. Her single strand of cultured pearls was a gift of the groom.

Linda Fournier, a friend of the bride acted as maid of honor while Genienne Rutledge, also a friend of the bride was bridesmaid and Patty Stamp, sister of the bride was junior bridesmaid.

The attendants wore maize full length nylon organza over taffeta dresses. The waists featured lace inserts and a floating lace panel set off by two bows. The wedding ring hats of matching maize taffeta and organza held a double net trim of maize tulle. They wore pointed maize organza over taffeta mittens and carried cascading bouquets of white shasta chrysanthemums with yellow centers that matched their dresses. Gary Bell of Milton, a friend of the groom was best man and

Carol McCarron, Lloyd Sweezie Exchange Rings at Holy Rosary

The altar of Holy Rosary Church was decorated with yellow and white floral bouquets for the August 1 marriage of Carol Marie McCarron of R.R. 2 Hornby and Arthur Lloyd Sweezie of Georgetown. The bride is a daughter of Mr. and Mrs. John J. McCarron of R.R. 2 Hornby and the groom is the son of Mr. and Mrs. Arthur Lloyd Sweezie of Georgetown. The bride is a hairdresser at De'ath Hair Stylists and the groom is employed by the American Sterilizer Co. Ltd., Brampton.

Father J. Murphy officiated at the double ring ceremony. Miss Rosalind Kelly was the organist and played "O Lord I Am Not Worthy" and "On This Day".

Nylon Over Taffeta
The bride, given in marriage by her father, wore a full length dress with Chantilly lace bodice and a full skirt of nylon over taffeta with an inset of Chantilly lace in front. Three white roses held her full length veil of French illusion net, its circular embroidered train edged with Valenciennes lace. The veil was her mother's. She carried a cascade of yellow sweetheart roses and stephanotis.

Mrs. Paul Mathies, a friend of the bride, was matron of honor and Carolyn Near of Oakville and Brenda Robertson of Hornby, friends of the bride, and Rose-Marie McCarron, Cousin of the bride were bridesmaids. Roxanna Sweezie, sister of the groom, and Theresa McCarron, niece of the bride were flower girls.

Attendants' Outfits
The bridesmaids and matron of honor all wore rainbow green styled with full skirts of organza over taffeta and white lace bodices under green organza. Their headpieces were a single organza rose and their accessories were white. Their necklaces, a gift of the bride, were silver with a crystal drop. They carried cascades of shasta daisies. The flower girls wore full skirted green dresses with a large butterfly bows and carried nosegays of shasta daisies. Their silver lockets were gifts of the bride.

friend of the groom acted as best man and E. E. (Mike) McCarron of Acton, brother of the bride, Douglas Newton of Hornby, a friend of the groom and Ralph Cunningham of Georgetown were ushers. The groom gave the best man and the ushers tie clips and cuff links. White shasta daisies decorated the tables in the Stewartrtown Hall for the dinner reception. The Ashgrove Women's Institute catered to the 86 guests who attended. The bride's mother received for her wearing a deep petal pink Shantung sheath, white accessories and a corsage of pink sweetheart roses. The groom's mother received for him wearing a black and white dress and jacket and a corsage of red sweetheart roses.

To Live in Milton
For the honeymoon trip to Acton Island, Bala and Northern Ontario the bride chose an azure green skirt with a blouse of white lace over matching green silk. The couple will live at the Maple Glen apartments in Milton.

The bride was married on the 32nd wedding anniversary of her parents. The mother of the bride made the cake and Mrs. C. Austin decorated it. Some 50 guests attended the evening buffet supper at the bride's home. Tom Ross was emcee for the occasion and Jim Kerr supplied the music for dancing.

Guests came from North Bay, Burlington, Scarborough, Toronto, Fonthill, Norval, Acton, Georgetown, Lakeview, Mt. Dennis, Milton, Bonfield and surrounding district. Previous to her marriage the bride was honored at several showers. Mrs. Paul Mathies (the former Sandra Paton) held a personal shower. Miscellaneous showers were given by Mrs. H. Newton of Hornby and Mrs. A. Ferguson of Lakeview and Mrs. S. May of Hornby. Mrs. C. McCarron and Rose-Marie held a linen shower at their home in Hornby. Mr. and Mrs. Lloyd Sweezie of Georgetown entertained the bridal party and friends at a buffet lunch following the rehearsal.

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RIGHT AROUND HOME

By SHIRLEY

In 1747 a cook book was printed under the title "The Art of Cookery, Made Plain and Easy, which far Exceeds Every Thing of the Kind Ever yet Published". We've come a long way since those days in the art of cooking, particularly in the making of jams, jellies and marmalades. To-day it's so simple to make sweet spreads that you'll want to make some from each fruit as it comes into season. You have your choice of techniques too — the short boil method which requires only a one minute boil or the new "no cook" method which requires no cooking of the fruit, no skimming of foam and no paraffin.

Of course, the cooked jam is stored at room temperature. If you make the "no cook" type, it can be stored in the refrigerator for three weeks; for longer storage it must be kept in the freezer.

GINGER AND PEACH JAM

Yield: about 11 medium glasses (5½ lbs. jam)

½ cup diced candied ginger (about ¼ lb.)
4 cups prepared fruit (about 2 quarts ripe peaches)
2 tablespoons lemon juice (1 lemon)
7 cups (3 lbs.) sugar
1 bottle liquid fruit pectin

First, prepare the fruit. Dice about ¼ lb. candied ginger. Measure ½ cup into a very large

saucepan. Peel and pit about 4 cups of peaches into saucepan with ginger, squeeze the juice from 1 medium sized lemon. Measure 2 tablespoons into saucepan.

Then make the jam. Add sugar to fruit in saucepan and mix well. Place over high heat, bring to a full rolling boil, and boil hard 1 minute, stirring constantly. Remove from heat and skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover jam with ½ inch hot paraffin.

PEAR MEDLEY
Yield: about 9 medium glasses (4½ lbs. jam)

4½ cups prepared fruit (about 1½ lbs. (1 qt.) ripe pears, 1 orange, 10-ounce can crushed pineapple, about 20 maraschino cherries)
5 cups sugar
1 box powdered fruit pectin

First, prepare the fruit. Peel and core about 1½ pounds (1qt.) fully ripe pears. Grind pears and 1 whole orange, or chop very fine. Add one 10-ounce can crushed pineapple. Chop fine about 20 maraschino cherries or enough to make ¼ cup. Combine fruits and measure 4½ cups into a very large saucepan.

Then make the jam. Measure sugar and set aside. Add powdered fruit pectin to fruit in saucepan and mix well. Place over high heat and stir until mix-

ture comes to hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover jam with ½ inch hot paraffin.

GRAPE CONSERVE
Yield: about 12 medium glasses (6 lbs. conserve)

4 cups prepared fruit (3 lbs. (3 qts.) ripe grapes)
¼ cup lemon juice (2 lemons)
1 tablespoon grated lemon rind
½ cup seeded raisins
1 cup finely chopped nuts
7 cups sugar
½ bottle liquid fruit pectin

First, prepare the fruit. Slip skins from about 3 pounds (3 quarts) fully ripe grapes. Bring pulp to a boil and simmer covered 5 minutes. Sieve. Chop or grind skins and add to pulp. Measure 4 cups into a very large saucepan. (If wild grapes, malagas, or other tight-skinned grapes are used, stem, crush, and simmer with ½ cup water 30 minutes. Sieve and measure 4 cups.) Add lemon juice, rind, raisins and nuts.

Then make the conserve. Add sugar to fruit in saucepan and mix well. Place over high heat, bring to a full rolling boil, and boil hard 1 minute, stirring constantly. Remove from heat at once stir in liquid fruit pectin. Skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses or jars. Cover at once with ½ inch hot paraffin. If jars are used, seal.

PEPPER RELISH
2 cups (about 1 doz. peppers)

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MR. AND MRS. REGINALD ZANATTA
She is the former Evelyn Louise Stamp


ESCAPE CLAUSE
Holland's compulsory automobile insurance laws have an unusual "escape clause". There, anyone who can prove he is conscientiously opposed to insurance is permitted to drive without coverage. Proof entails showing beyond any doubt that the objector has never had any kind of insurance on himself, and has never bought insurance on anyone or anything else.

One of the first English printed advertisements was a handbill produced by William Caxton in 1480.

Social and Personal

Newlyweds Mr. and Mrs. Mac Sprowl were feted recently by members of the Halco Club at the county buildings, Milton. The club comprises members of the Halton County Government located in the county building at Milton. The couple received a dual casserole set complete with warmers during the presentation in the cafeteria. County assessor Ford Rogers acted as master of ceremonies and Mrs. Dave Richardson made the presentation on behalf of the club. Lunch convener Miss Marlene Mason and her group provided a lunch of cake and ice cream.

Mr. and Mrs. R. W. Dredge, R. R. 3 Milton, have just returned from an extended motoring vacation through the western provinces and parts of the United States. En route they visited nieces in Milton, North Dakota, relatives in Norway, Kelvington, Saskatchewan and cousins in British Columbia. While in the Pacific region, Mr. and Mrs. Dredge also called on old school friends, Robert Kerr and Nancy Morley. Miss Morley who left Milton many years ago is still a regular Champion reader, corresponds with friends in this area, and writes an annual letter to the Editor of the Milton newspaper. Mr. and Mrs. Dredge were accompanied by Mr. and Mrs. J. G. Gillies, R.R. 5, Milton.



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