



RIGHT AROUND HOME

By SHIRLEY



Ranch Pie ranks high among the many appealing concoctions based on ever-reliable ground beef.

The meat is browned, simmered in canned tomatoes with zesty seasonings and vegetables, then baked with a cornmeal topping. The topping is fluffy, with a smooth, crisp brown surface, nubly grains of cornmeal providing a pleasant pebbly texture that's a nice complement to the succulent meat mixture.

It's a hearty dish, the kind of casserole that's especially favored on brisk fall evenings. Keep Ranch Pie in mind, too, for a novel feature if you're planning a supper party for teenagers or adults during the football season, for it's a welcome switch on chili burgers and similar fare.

RANCH PIE

- Yield — about 6 servings
- 1/3 cup finely chopped green pepper
 - 1 medium onion, thinly sliced
 - 1 clove garlic, finely minced
 - 2 tablespoons peanut or other vegetable oil
 - 2 pounds ground beef or hamburger
 - 1 20-ounce can tomatoes
 - 1 1/2 teaspoons salt
 - 1/2 teaspoon oregano
 - 1/2 teaspoon basil
 - 2 teaspoons chili powder
 - 1/2 cup yellow cornmeal
 - 1/2 cup pre-sifted all-purpose flour
 - 1 1/2 teaspoons salt
 - 1 tablespoon granulated sugar
 - 1 egg
 - 1/3 cup milk
 - 2 tablespoons peanut or other vegetable oil

In skillet, slowly saute green pepper, onion and garlic in 2 tablespoons oil until soft but not browned. Remove vegetables with slotted spoon; saute meat until lightly browned and all traces of pink have disappeared. Stir in sauteed vegetables, tomatoes, 1/2 teaspoon salt, oregano, basil and chili powder. (If hotter flavor is desired, increase chili powder). Cover; simmer, stirring occasionally, 1/2 hour. Taste; adjust seasonings. Keep warm over very low heat while preparing topping.

Preheat oven to 425 degree F. (hot). Grease a 6-cup casserole or a glass baking dish approximately 6 1/2 x 10-inches or 8-inches in diameter.

In medium mixing bowl, blend with a fork, cornmeal, flour, baking powder, salt and sugar. Beat egg well; add milk and oil. Make well in dry ingredients; add liquids all at once, stirring just until blended. Turn hot meat into prepared baking dish; spoon batter on top. Bake in preheated hot oven about 20 minutes, until golden brown. Serve hot.

Or try this supper idea hamburger in a new guise. The seasonings make these tasty open-faced sandwiches a treat. Crisp relishes, salad and a hearty dessert complete this "family treat" meal.

NUGGET BURGERS

- 1 lb. lean ground beef
- 4 small green onions
- 1/4 cup chopped green pepper
- 1 tbsp. salad oil

Reeves-Ellison

Grace Anglican Church, Brantford, was the setting for the wedding of Miss Earlene Ethel Ellison and Richard Patrick Reeves, Archdeacon F. C. McRitchie officiated.

Mr. and Mrs. Earle Ellison of Milton are the bride's parents. The bridegroom is a son of Mr. and Mrs. Alven Reeves of Pleasant Ridge Road, Brantford.

Given in marriage by her father, the bride wore a floor-length, princess style white satin gown fashioned with a chapel train. Drop pearls enhanced the bodice.

Floor-Length Gown
Mrs. Jack Goulet was matron of honor in a floor-length sheath gown of watermelon colored peau de soie styled with an empire bodice and train.

Roderick Ellison was groomsmen. Ushers were Dawson Ellison and Jack Goulet.

For the reception in the Ukrainian Hall, Brantford, guests were greeted by the bride's mother wearing a rose-colored double knit dress and jacket. The bridegroom's mother chose an emerald green velvet dress and jacket.

After a wedding trip to New Brunswick, Mr. and Mrs. Reeves will reside in Brantford.

Entertain Bride
Prior to the wedding Mrs. Jack Goulet entertained at a miscellaneous shower for the bride. Mrs. W. H. Dilworth of Pleasant Ridge Road, Brantford, was hostess for another miscellaneous shower.

The bride was honored at a party given by Mrs. Edward Jones of Lyndhurst Drive, Brantford. Female members of George Endress Co. Ltd., where the bride is employed, presented her with a gift.

- 1 tsp. salt
 - 1/2 tsp. pepper
 - 1/2 tsp. dry mustard
 - 1 can (1 lb.) cream style corn
 - 1 cup canned tomato sauce
 - 1 lb. cheddar cheese
 - 6 hamburger buns
 - 3 large tomatoes
- Method — Cook crumbled beef, onions and green pepper in oil until browned, stirring frequent-

ly. Add salt, pepper, dry mustard, corn and tomato sauce; simmer about 5 minutes. Add grated cheese; heat until it melts.

Put a toasted open bun on each plate. Put a slice of tomato on each half. Serve cheese-burger mixture over each. If desired, sprinkle a few chopped green onion tops over each. Six sandwiches.

KILBRIDE

Shower Honors Brenda Twiss Bride Elect of November 14

By Mrs. W. Watson
A White Elephant Sale was held Saturday October 24 in Carlisle hall sponsored by the youth Optimists. Proceeds were for youth work.

The executive members of the Kilbride Home and School Association met in the staff room of the school Monday evening, October 26. Plans for the Tuesday, November 17 meeting were confirmed.

Guest Speaker

Mr. E. Davis will be guest speaker and his topic will be recreation facilities that are available for North Burlington residents.

The "Good Neighbor" euchre club held their first party of the season Monday evening October 26 in Kilbride Community Hall with seven tables of progressive euchre being played.

Lucky Winners

Lucky winners of the evening were Mrs. Lee, Mrs. Reg Coulson, Mrs. Cliff Fretz, Mr. Beatty, James Wetherell and Melford Colling.

The next party will be held at the home of Mr. and Mrs. Basil Potter on November 9.

Children at Kilbride school enjoyed hot dogs for lunch Wednesday. It was convoked by Mrs. Harold Jackson and Mrs. Walter Wilson, assisted by Mrs. Ken Warner, Mrs. Bert Tricker, Mrs. William Allison and Mrs. Ben Wilson.

Pantry Shower

Miss Brenda Twiss, a November bride, was honored at a kitchen and pantry shower at the home of Mrs. George Robertson, Wednesday evening, October 28.

Brenda received many beautiful and useful gifts for which she expressed her sincere thanks to everyone. Mrs. Brenda Mitchell and Miss Lois Robertson were in charge of the shower.

Miss Twiss will become the bride of Peter Gordon Burns of Millgrove on November 14 in St. George's Church, Lovellville.

U.C.W. Meet

The United Church Women met in the Sunday school room Thursday evening, October 29, with 15 present. Mrs. Austin Hiscock, president, opened the meeting with the hymn "O Come Ye Thankful People, Come". Mrs. R. Zwicker gave the devotional "God's promise for a new earth"

followed by Mrs. Henry Gorter singing the hymn "Holy City".

The committee for the next meeting will consist of Mrs. Norman Smith and Mrs. Kelly Sharp.

Final plans were made for the bazaar which is to be held on the evening of November 19 at the Sunday school room. Also plans were made to cater to a banquet on November 28 at the school. It was decided to donate some money towards the "Explorer" group which has recently been established.

Mrs. Gorter gave the "M and M" report. Mr. Pollard of Burlington showed pictures on Cuba which were interesting and educational.

The meeting closed with hymn "I Need Thee Every Hour" and the Mizpah Benediction.

A social time followed with Mrs. Eric McArthur and Mrs. Joseph Pickett serving lunch.

Home from Hospital

Mrs. Lloyd Coote is home after being a patient at the Joseph Brant Memorial Hospital for a week.

Sympathy of the community is extended to Mr. and Mrs. George Smale and family on the passing of Mr. Smale's brother, Cecil Smale of Hamilton.

The First Kilbride Girl Guide company held a Halloween party Wednesday evening.

Mrs. Marion Cartwright is a patient at Joseph Brant Memorial Hospital. Friends wish her a speedy recovery.

The community welcomes Mr. and Mrs. Richard Scherle and family of Cedar Springs Road and Mr. and Mrs. John Hepburn of Kilbride Street, who have moved here recently.

Birthday Greetings

Birthday greetings and best wishes go to Julie Longdo celebrating her 6th birthday November 4; Mrs. Cliff Fretz, November 4; Wayne Pickett celebrating his sixth birthday November 5; Mrs. Ron Hardsand on November 7; David Brown and Mrs. Sheurt on November 8.

Wedding anniversary greetings go to Mr. and Mrs. John Nykoruk celebrating their 23 wedding anniversary.

Sharon Coulson is a patient at the Joseph Brant Memorial Hospital. Friends wish her a speedy recovery.



—Staff Photo

DELICIOUS CAKES and other tempting delicacies will be produced this year in the hostess course at Milton's night school. Instructor Mrs. E. Clutton is shown in the centre, discussing the merits of a fancy cake with students Hester Graham, Pat Cousens, Ruth Dixon and Betty Humphrey.

Area Director Reports On Institute Convention

The Mountain Union W.I. held the October meeting on October 21 at the home of Mrs. Walter Norrington. The topic for the meeting was "Citizenship".

The president Mrs. Maurice Readhead opened the meeting with a short paper on "Thanksgiving" followed by the singing of the Institute Ode and the repeating in unison of the Mary Stewart Collect.

Reports of the Standing Committees were given by the conveners. A report on the District Directors' meeting held in Milton was given by Mrs. Velma Norris. The ladies donated \$5 to the bursary fund of the Halton District W.I., \$5 to UNICEF, and \$10 to the Milton Santa Claus fund.

It was decided to cater to the ploughing match October 31 at the home of Mr. Taylor on the Appleby Line.

The motto "Coming together is a beginning, working together is progress," was very well taken by Mrs. William Dales.

She stated true friendship is the greatest gift of all. Avoid gossip and unkindness but radiate kindness and friendship to our neighborhood. None think exactly alike, habitual thinking is the stirring up of the mind. Everyone is entitled to think as he or she pleases.

The roll call — "Give a reason why you appreciate living in Canada" was very well answered.

Mrs. Velma Norris introduced the guest speaker, Mrs. William G. Clarke of Orangeville, who is

thanked the speaker, hostess and all those giving reports.

The meeting closed with the singing of the Queen, followed by the Institute Grace. A social hour followed over a lovely cup of tea.

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FRIDAY AND SATURDAY
NOVEMBER 6th and 7th

IN ATTENDANCE . . .

- The Pipes and Drums of the Lorne Scots Regiment and the Lorne Scots Brass Band

A CORDIAL INVITATION IS EXTENDED TO ALL
EX-SERVICEMEN AND WOMEN TO ATTEND THE PARADE

OBITUARY

Mrs. L. V. Cripps

Mrs. Lillian Violet Cripps of R.R. 5, Milton died after a short illness Saturday October 24, at Milton District Hospital, in her 83rd year. Mrs. Cripps, born in England August 26, 1881, came to Canada in May 1912 with her husband and three sons, their three daughters being born in Canada. She has resided at R.R. 5 Milton for the past 27 years.

A member of St. Paul's United Church, Milton, she is survived by her husband William Arthur Cripps; one son Sydney of Toronto; three daughters, Elsie of Acton (Mrs. Quee) Violet (Mrs.

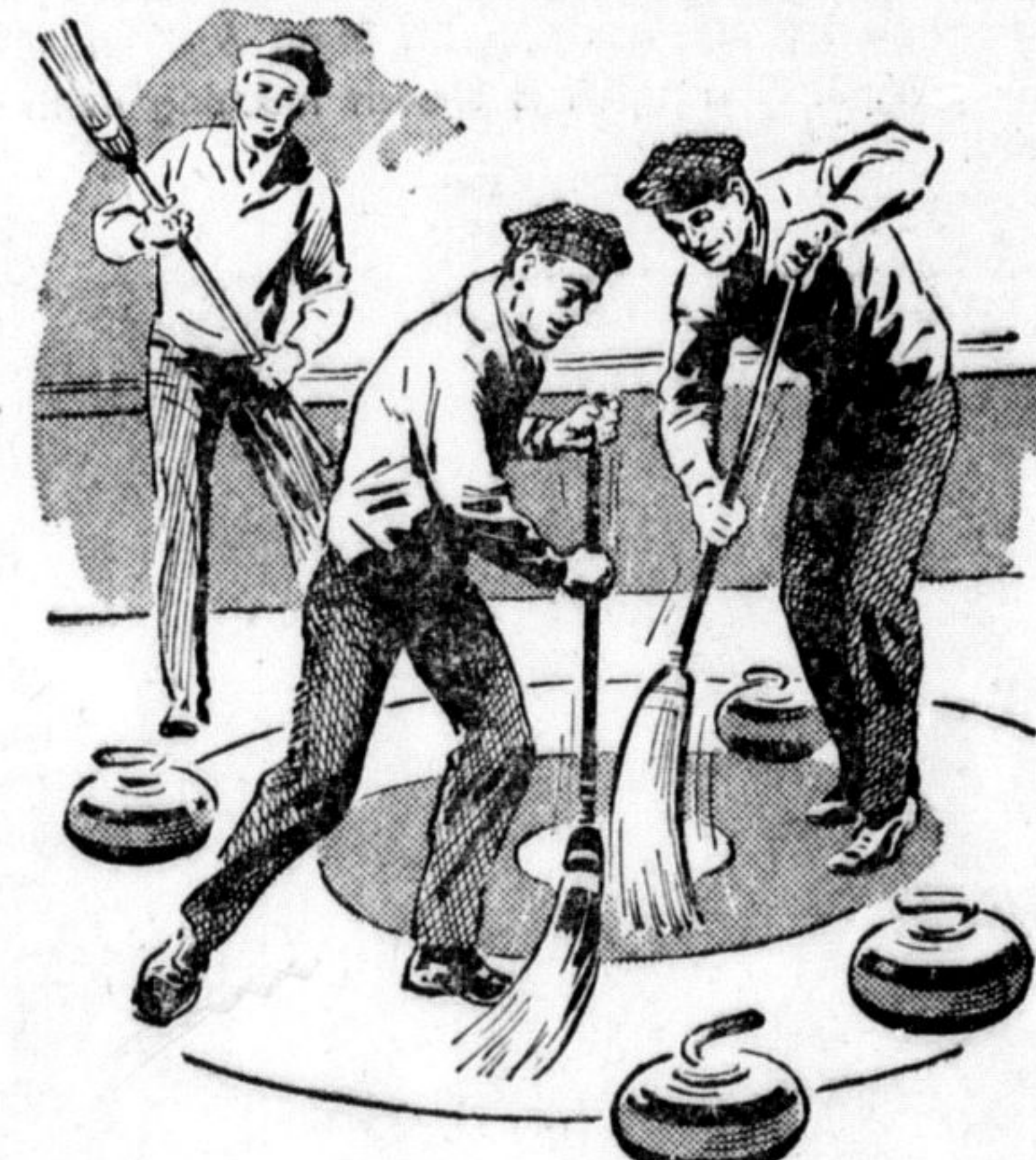
Henry Arnold) of Milton, Frances (Mrs. Roy Lyons) of Alma; and two sons, Fred and Henry deceased.

Funeral service conducted by the Rev. J. Lorne Graham was held from the MacNab and Son Funeral Chapel, interment was in Evergreen Cemetery, Milton.

Mrs. Cripps' six grandsons were pallbearers, Donald Cripps of Milton, Russell Cripps of Toronto, Fred Arnold of Milton, John Lyons of Alma, Ronald Plant of Hornby and Fred McLaughlin of Streetsville.

—Those glorious, colorful leaves are nearly all off the trees now. Raking and burning is the order of the day.

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