ton of R. R. 1, Hornby. ed at the ceremony and organist gall, brothers of the bride, Art Mrs. A. Ledwith accompanied so- Swezzie and Don Cox, friends of loist James Hopkins, who sang the groom and Randy Newton, O Perfect Love and O Promise brother of the groom, were ush-

by her father, wore a gown of cummerbunds and black ties. net over satin with a lace bodice The attendants wore cuff links, a and a crystal tiara that held a gift of the groom. Attendants

chiffon dress, a pillbox hat, white of pink roses. gloves and shoes and carried a Mrs. Harry Newton received bouquet of yellow carnations. for her son, wearing a green Mrs. Muriel Ryder, a sister of the dress, white shoes, hat and bride and Mrs. Sharon Shepherd, purse and a corsage of white a friend of the bride, were brides- roses. maids and wore red chiffon street length dresses, pillbox hats white gloves and shoes and carried white carnations on white Bibles, which were gifts of the bride.

Miss Cheryl Hackenbrook, niece of the bride, was junior bridesmaid and wore a blue print dress, a blue lace coat and carried carnations on a white Bible, which was a gift of the bride.

Miss Cindy Ryder, a niece of the bride and Miss Sandra Eden, a niece of the groom, were flower girls. Miss Ryder wore a yellow organdy dress and white accessories, as well as a locket, a cket, which was a gift of the Norm Bailey.

Today's Pattern

A double - ring ceremony in bride. She carried a basket of

Page Boys

Robert Dodd, a brother-in-law of the groom, was best man. Lar-Rev. Dr. T. M. Dustan officiat- rv McDougall and Terry McDouers. The groom and his attend-The bride, given in marriage ants wore white jackets, black

floor length veil. She carried a At the reception in the Union bouquet of long stem red roses. Hall, Mrs. John McDougall received for her daughter wearing Miss Carol Penson, a friend of a dark beige chiffon over satin the bride, was matron of honor dress with brown shoes, hat, and wore a street length blue purse and gloves and a corsage

Trip to Buffalo

For the wedding trip to Buffalo, the bride chose a three piece beige suit, white accessories and a corsage of red roses. The couple will live in Milton. Special guests at the wedding included the bride's grandmother, Mrs. Mary Deforest and also the groom' uncle, William McGidigon of Detroit.

Wedding guests were from Detroit, Buffalo, Calgary, Toronto, Hamilton, Burlington, Georgetown, Horn'by, Acton, Brampton, Norval, Huttonville, Streetsville, Oakvillle, Carlisle, Cooksville, Holstein, Bolton and Milton.

gift of the bride. She carried a Prior to the wedding, the bride Retired Deaconess basket of mixed flowers. Miss was honored at miscellaneous Eden wore a yellow organdy showers given at the homes of Talks on Trinidad dress, white accessories and a lo- Miss Carol Penson and Mrs.



-Photo by Doug McCutcheon

GLORIA ETHEL McDOUGALL of Bruce St., Milton, was married to Douglas Martin Newton of R.R. 1 Hornby, in a double-ring ceremony at Grace Anglican Church on September 12. The bride is a daughter of Mr. and Mrs. John McDougall of Bruce St. and the groom is a son of Mr. and Mrs. Harry Newton of R.R. 1 Hornby. The couple are shown here following the wedding.

#### **LOWAITTE**

# By Mrs. F. O. Colling

The afternoon unit of the U.C. W. met at the home of Mrs. R. S. Heatherington on Wednesday, November 4, with the president, Mrs. Garfield Colling, in the chair. The main items of business were the final arrangements for the bazaar which is to be held next week, November 1. Cards and letters for the sick and shut-ins; and reports from the various committees.

Mrs. George Coulson led in worship assisted by Mrs. S. T. Coulson who read the Scripture. anet Coulson and Helen Ramshaw sang a duet, "Count Your Blessings." Mrs. Ethel Chantler of Toronto, retired deaconess o Weston United Church, was the guest speaker and gave a very interesting account of her trip Mrs. Griffiths sang the National Anthem of that country. Lunch and a social

time followed. Honor Couple

A presentation for Maurice Coulson and his new bride was held at the home of Mr. and Mrs. Roy Coulter on Friday evening. Mr. Arnold Coulson read the ad dress. The couple were presented with a coffee table and step. tables to match, also a room divider and a mat from the Lowville Community. The evening was spent in playing euchre and crokinole and lunch was served.

-Today is Remembrance Day, and many business places observed a moment's silence at 11 a.m.

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Sharen Allen, of R.R. 6, Mil ton, was notified recently by the University Women's Club of Milton that she has been awarded a scholarship of \$100. Sharen graduated from Milton District High School in June of this year, and is now studying at the University of Toronto. This is the first year that this scholarship has been given, and it is hoped that it will be presented annually. Money for the fund is raised by the club at its sponsored functions held locally. The award is made for high academic achievement.

#### DESCRIPTIONS

recession is a period which you tighten your belt. A depression is when you have no belt to tighten. When you have no pants hold up — it is a panic.

### and she showed the ladies how WINS SCHOLARSHIP

demonstrations were loaned by top. Durnan TV and Appliances.

Curling Committee Drawing Schedules The newly appointed "Games 'ommittee" of the Milton Ladies' Curling Club is presently drawing schedules for lady curlers this year, and it is expected that by the end of the week the ladies will know their curling schedule for the first part of the sea-The members of the games

committee were appointed by the club executive. Members of the committee are Mrs. D. Ptolemy Mrs. A. Nichols, Mrs. Don Merrit Mrs. Percy Barr and Mrs. C. C Sweetman.

It is expected that curling will begin in the new \$120,000 Milton Curling Rink in mid-November.

flavor to dark cakes; molasses

Baking is one of the secrets of

success; use round or square

pans, so the cake will bake even-

ly. An angel cake tin makes an

attractive cake. Line the pans

with aluminum foil or three

thicknesses of brown paper, well

cool it on a wire rack. Do not

the cake was baked, but cover

Over 100 See

Tuesday evening of last week.

moist and rich.

should be sweet, not strong.

### RIGHT AROUND HOME

By SHIRLEY

Begin the fun of Christmas plastic bag and store in a tin box early, by baking your fruit cake or a stone crock. DARK CHRISTMAS CAKE

now. A good cake needs a few weeks to mellow. Ingredients pound raisins you use affect the quality so selpound currants 1/2 pound mixed peel, chopped ect only fresh fruits, nuts, and spices; brown sugar gives a good

4 ounces almonds, blanched and halved 1/2 pound dates, pitted, chopped 8 ounces glace red and green

cherries, halved ounces glace pineapple, cut in

pieces cup butter cup brown sugar

greased. Before baking, smooth 2 cups sifted all purpose flour the surface of the batter and then 1/4 teaspoon baking soda decorate it with a few cherries teaspoon nutmeg and almonds. Fruit cake takes 1 teaspoon cinnamon

4 eggs beaten

a long time to bake. Do not rush Grated rind of 1/2 lemon Keep the oven temeperature Juice of half a lemon low (between 250 and 275 deg-1/4 cup grape juice rees F), and put a pan of water

1/4 cup honey in the oven to keep the cake Wash and dry raisins and currents thoroughly. Dredge fruit Leave the cake in the pan and and nuts with part of flour to coat well. Cream butter and add remove the paper, or foil in which tightly in aluminum foil or a lemon rind. Blend thoroughly. Line pan with 3 thicknesses of "Hydro Showtime," sponsored and sizzling has ceased.

by the Milton Hydro Electric Commission in co-operation with Those who like glace cherries the Women's Auxiliary of Grace and the more colorful fruits will Anglican Church, attracted more like this Christmas Cake. It has than 100 local housewives when no molasses and not too many of it was held in the town hall on the darker fruits, so that it bakes to a medium-dark cake that Miss Elizabeth "Libby" Wilson, shows a pretty contrast of color | a member of Ontario Hydro's

Homemaker Service Staff, was The baked cakes weigh a total the instructress for the evening of about nine pounds. You can bake it in the eight and four inch to prepare entire meals on-the- pans of your standard Christmas spot. Bud Brewer of Ontario Hy- cake set; or two six-inch cakes. dro, was master of ceremonies. Keep a pan of water in the oven Five electrical prizes were giv- with the cakes while they are en to the ladies present. The el- baking so they will not dry out. ectrical appliances used in the This also gives the cakes a shiny

CHRISTMAS CAKE

1½ pounds glace cherries 1 pound diced fruit cake mix



HAIR STYLISTS

TR.8-9931

95 MAIN E.

I pound ready-cut mixed peel

1 pound currants.

chopped 1/4 pound pecans, chopped 1 cup butter

1 cup light brown sugar 2 teaspoons vanilla

6 eggs

1 teaspoon baking powder

½ teaspoon baking soda 2 teaspoons cinnamon

1 teaspoon allspice ½ teaspoon mace

½ teaspoon ginger 2 teaspoons instant coffee pow-

½ pound citron peel, sliced ½ pound glace pineapple diced 1 pound seedless raisins

baking powder, soda, spices, coffee powder and salt. Combine honey, jam and brandy. Add to 1/2 pound blanched almonds first mixture alternately with dry ingredients, beginning and ending with flour mixture. Pour over

11/2 teaspoon salt

Two-thirds cup apricot jam

Combine fruits and nuts in

large bowl, sprinkle one cup of

the flour over and mix it in well

so that the pieces are separated

and lightly dusted with the flour.

gar, cream together until light.

Add vanilla and lemon rind. Add

unbeaten eggs one at a time, beat-

Sift remaining two cups flour,

ing well after each addition.

Cream butter, gradually add su-

½ cup honey

1/4 cup brandy

distributed in batter. Spread evenly in pans which have been lined with three thick-2 teaspoons grated lemon rind nesses brown paper, greasing inner layer next cake. Bake in slow 3 cups sifted all-purpose flour oven 275 F. to 300 F. allowing four to four and one half hours for large cake, two and one half to three and one half hours for smaller cakes.

fruits, mix until fruit is evenly

Next week, we'll feature a light Christmas cake and some icing and decorating types.

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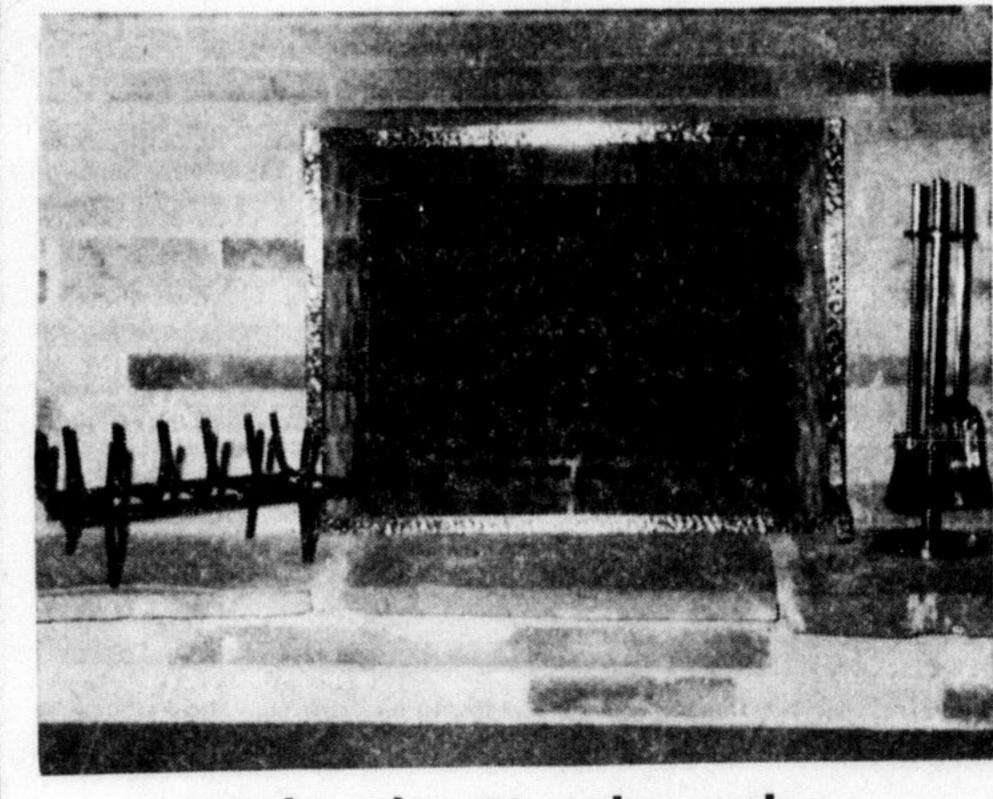
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HEAT

COC

COF

# sugar gradually. Beat eggs well and add to butter mixture. Sift dry ingredients together and add alternately with fruit juice and add alternately with fruit juice and brown paper, then with one of buttered wax paper. Bake in a very slow oven (250 deg. F.) about 3 hours or until cake is firm



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