



RIGHT AROUND HOME

By SHIRLEY

Of all the dishes on the menu, dessert is one that ought to be an unalloyed delight, and usually is unless the cook holds back from concocting dessert because she thinks it is too much work and takes up so much time. But with short cuts on the market such as instant pudding mixes, the housewife can now turn out what were previously time consuming dishes in less time than it takes to make a pot of coffee... leaving herself looking as cool as the dessert she has made.

Before the advent of instant pudding mixes, making a recipe such as this one for Chocolate Peppermint Pudding required a great deal of mixing, stirring and pot watching. Now this delicious dessert can be whipped up in next to no time and left in the fridge to cool while the rest of the meal is being prepared. The sauce that tops the pudding is made by melting marshmallows and adding peppermint extract to taste. It is then tinted a delicate green and spooned over each pudding dish just before serving. Shaved chocolate or chopped nuts sprinkled over the sauce add a final note of eye and flavor appeal. Serve with a plate of assorted cookies.

CHOCOLATE PEPPERMINT PUDDING
Yield — 5 or 6 servings

1 package (approx 4 1/2 ounces) chocolate flavored pudding mix
2 cups milk
3 cups miniature marshmallows or 20 cut-up large marshmallows
1/4 cup corn syrup
2/3 cup milk
Peppermint extract
Green food coloring

Prepare instant pudding according to package directions, using the 2 cups milk; pour into 5 or 6 dessert glasses — leave about 1/2 inch head room on each glass, Chill.

Put marshmallows into top of double broiler; add corn syrup and the 2/3 cup milk. Heat over boiling water, stirring often, until marshmallows are melted and mixture blended. Remove from heat and stir in peppermint extract to taste and tint the sauce delicately with green food coloring. Cool. At serving time stir sauce until smooth; top each with chocolate or chopped nuts.

With children in the house, it's a good idea to have a wide selection of recipes for toothsome desserts. Little ones who get temperamental about eating their meat and vegetables can become remarkably co-operative when they realize there is something de-

licious to follow. The old nursery warning "No meat, no dessert!" usually works wonders with finicky children, provided the promised dessert is really special.

Both you and your family will love this recipe for gingerbread pie. Made with rich, dark molasses, it is a delightful dessert for cold winter days. The topping is a special treat — a crisp, spicy meringue flavored with cinnamon and cloves. It has eye appeal and palate appeal, and the children will love it.

If you wrap gingerbread pie in foil and store it in an air-tight tin or the refrigerator, it will stay moist and scrumptuous for several days, ready for immediate use at lunch or tea time.

GINGERBREAD PIE
(Yield) Serves 6 to 8
1 1/4 cups once-sifted all-purpose flour

1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon cinnamon
1/2 teaspoon ginger
1/2 teaspoon salt
1/4 cup shortening
1/4 cup granulated sugar
1 egg
1/2 cup table molasses
1/2 cup hot water
2 egg whites
Few grains salt
2 tablespoons granulated sugar
1/4 teaspoon cloves
1/4 teaspoon cinnamon
1/2 teaspoon vanilla

Preheat oven to 350 deg. F. (moderate). Grease a 9-inch pie pan. Sift together the flour, baking powder, the 1/2 teaspoon cinnamon, ginger and salt. Cream shortening with 1/4 cup sugar, add egg and beat until light and fluffy. Beat in molasses. Blend in alternately the combined dry ingredients and hot water, beginning and ending with hot water. Pour into greased pie plate. Bake in preheated oven for about 30 minutes or until done.

Meanwhile, beat egg whites with a pinch of salt until stiff but not dry. Beat in granulated sugar, gradually; continuing beating until well-blended. Beat in cloves and cinnamon; fold in vanilla.

Spread evenly on top of hot "pie" and bake 15 minutes longer at 350 deg. F.



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Norval Junior Farmers

April 5
Ladies' high single, Marg Alexander and Carolyn Heaps 227; ladies' high triple, Carolyn Heaps 627; men's high single, Bruce Van Vliet 364; men's high triple, Viv Heaps 594.

Other good singles, Al Brownridge 207; E. Alexander 215; John Wilson 212; C. Heaps 219; V. Heaps 201, 215.

Other good triples, Bruce Van Vliet 542; John Wilson 524; Marg Alexander 525; Al Brownridge 557; Nora Barnes 502; Graham Reeve 497.

Ernie Alexander won 2 for 106; Vic Heaps, 7 for 99; Al Brownridge, 5 for 80 Bruce Van Vliet, 0 for 75.

P. L. Robertson Girls

April 15
Ladies' high triple, Alice Brush

Book Review

Recent and Readable

HURRY SUNDOWN

By K. B. Gilden

This is a big book 1,046 pages to be exact. No wonder it took two authors over 17 years to develop a modus operandi which resulted in the assembly of this epic novel. K. B. Gilden is the joint signature of Bert and Katya Gilden, husband and wife, who labored and brought forth this weighty contribution to literature. If you are planning on being shipwrecked on a deserted island for several weeks or have only enough left in your budget for a vacation in your own backyard, then "Hurry Sundown" will completely fill those awkward pauses. If you prefer prose tight and telegraphic, take a long rain check on this one. This is not the type of novel you can lay down and pick up again unless you have a card-index memory.

"Hurry Sundown" is an experience, several experiences and will be enjoyed by many readers. While it seems that the authors

625.

Other good triples, Jane Knox 620; Norma Kitchen 608; Donna Grenke 605; Dot Patterson 596.

Willie Wilson won 7 for 33; Beryl Gaeton, 5 for 33; Lil Kaszycki, 0 for 27; Joyce Schultz, 7 for 26; Marie Murray, 2 for 23; Norma Kitchen, 3 for 22; Yvonne Teasdale, 4 for 20; Kath Coates, 0 for 12.

Ladies' Special

April 15

Ladies' high single, Ethel Arnold 258; ladies' high triple, Mary Kingdon 614.

Other good singles, Audrey Mason 234; Gladys McKersie 235; Edrie Dawson 232; Freda Lawrence 22; Florence Hall 214; Ede Cryderman 208; Grace Brown 204; Kay Shields 202; Jean McDuffie 206; Wilma Ellis 221.

Other high triple, Thelma Bousfield 597.

Edes won 7 for 23; Audrey, 4 for 17; Gladys, 3 for 14; Ethels, 0 for 2.

Mr. & Mrs. Club

April 12

Ladies' high single, Thelma Bousfield 795; ladies' high triple, Thelma Bousfield 295; men's high single, Bill Tom 635; men's high triple, Bill Tom 241.

Other good singles, Thelma Bousfield 278, 225; Janice Syer 207; Ken Syer 220; Bill Tom 213; Helen Watkins 211; Dale Brandon 228.

Other good triples, Helen Watkins 531; Dale Brandon 617; Ken Syer 568; Jack Bousefield 536; Bob Moffat 524; John McCutcheon 545.

Rockets won 7 for 31; Flivvers, 0 for 5; Bouncers, 7 for 35; Muffets, 0 for 27.

Early Birds

April 16

Ladies' high single, June Gould 280; ladies' high triple, June Gould 685; men's high single, Jack Gould 336; men's high triple, Jack Gould 745.

Other good singles, Dave Hardy 306; Dean Gray 299; Bob Burke 290; Les Wills 276; Fred Rigo 264; Ede Cryderman 239 Ivan Cryder-

man 234; Reg Gray 231; Ray Waters 231; Audrey Mason 230; Jack Parkinson 220; Norma Hardy 214. Other good triples, Les Wills 743; Dean Gray 730; Bob Burke 705; Dave Hardy 677; Fred Rigo 650; Ray Waters 625. Ray W. won 0 for 30; Len, 3 for 29; Dean, 2 for 26; Jack, 7 for 24; Ray G., 4 for 20. Stan, 5 for 18. Ray Waters' team was the winner of the fourth series. Playoffs for two weeks, April 23 and 30.

NOTICE

TO THE CITIZENS OF THE TOWN OF OAKVILLE

Daylight Saving Time

WILL COMMENCE

SUNDAY, APRIL 25 AT 12.01 A.M.

AND WILL END

SUNDAY, OCTOBER 31 AT 2.00 A.M.

S. A. FEATHERSTONE,
CLERK, TOWN OF OAKVILLE

LET'S PLAY BRIDGE

By Bill Coats

The oldest continuous bridge tournament in North America is the Canadian National Bridge Tournament. This tournament is now in its 65th year and is held annually on Easter weekend in Toronto.

I went down on Friday to play in the Men's Pair game and I would like to show you a hand that came up. In order to do well at a tournament, you must try not to make any mistakes yourself and capitalize on the opponents' mistakes. This is a hand where the opponents made a mistake.

Dealer — South.
North — South vulnerable.
North
S-8 5 4 2
H-A K 9 8 5
D-A 10 6
C-6

West East
S-A J 7 6 S-9
H-Void H-Q 10 6 4 3 2
D-J 9 7 3 D-8 4 2
C-A 8 5 3 2 C-K 10 7
South
S-K Q 10 3
H-J 7
D-K Q 5
C-Q J 9 4

The bidding:
South West North East
1 NT Pass 2 C Pass
2 S Pass 3 H Pass
3 NT Pass 4 S Pass
Pass Dble. All Pass

I was sitting South and became declarer at four spades doubled. The bidding may require a brief explanation. We were using a weak no trump, so I opened the bidding one no trump. North's two club bid (Stayman Convention) asks me to bid a four card major, which I did. The rest is self explanatory.

West has a tough lead but hoping to make trump tricks, he led the club ace and continued

with a club. This sequence of leads enabled me to make the contract.

I ruffed the second club and led a spade, playing the king. I was very happy to see the nine of spades from East's hand. West won and led clubs again, which was ruffed in dummy. I led dummy's last trump, the eight, and ducked in my hand. West refused the trick. I entered my hand with a diamond, cashed the spade queen and conceded a trick to the spade jack. I claimed the balance of the tricks.

This was the first hand that we played in the evening session. It got us off to a good start but we couldn't keep it up. We ended up second in our own section of 16 pairs but we were not in the running over-all. There were 128 pairs competing in the Men's Pairs.

You will have noticed on the above hand that with any lead other than the club ace, four spades cannot be made. The lead of a diamond leaves declarer short of entries. A low club lead lets East in and he will return a heart. Even a trump lead would defeat declarer since he cannot ruff out clubs.

Last week's winners were: tied for first, George Salty and Mike Lorusso, with Gloria Coats and Brian Hamilton; third, Jack Coats and Harry Frost.

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