HANES' MILK MAID

Triple Bay Road - 534-3631

Groceries and Variety Store

ATTENTION SNOWMOBILERS

Great take-out food

Hot soup
Hot chili
Submarines
Hamburgs
Pizza, etc.

Snowmobile oil and gas line de-icer.

NEW HOURS: 9 a.m.-10 p.m. 7 days

Accidents up

Hunting and hiking accidents increase each year despite the efforts of responsible organizations who strive to educate John Q. Public. The Ontario Provincial Police are gravely concerned with the increase of persons who are lost or injured while hunting and hiking.

High protein and carbohydrate foods such as chocolate bars and cheese should be carried by hunters and hikers. Eaten during mid-morning and mid-afternoon this type of food would help restore lost energy and combat fatigue which results in accidents.

Happy Cooker

When is a cabbage roll not a cabbage roll? When it is a fish roll.

Fish were here long before we were and they remain one of nature's best sources of protein. I stress this every time I serve it, and add a plea on behalf of the impecunious down east fishfolk. Still, it doesn't always go over that well, except this way.

Somehow the tomato and onion and cabbage join pungunt forces against the fishy taste, which at bottom is the reason a lot of people aren't fond of fish.

Fish Rolls
(North Atlantic Seafood Association)

2 lbs. North Atlantic frozen cod fillets, cooked and flaked.
½ cup onion, finely chopped
1 cup long grain rice, cooked
1 tsp. salt
1 tsp. paprika
16 large cabbage leaves, blanched 3 minutes.

Sauce, Part 1

¼ cup butter
1 can (1½ ounces) tomato paste
1 can (7½ ounces tomato sauce)
¼ cup lemon juice
2 tsp. sugar
Spice bag - 6 peppercorns, 1 bayleaf
2 cups water

Sauce Part 2

3 tbsp onions, chopped
3 tbsp butter
3 tbsp flour
1 tsp salt

Method: Combine cooked fish, onions, cooked rice and seasonings. Use 1/3 cup per roll. Fill each cabbage leaf and fold sides to form package. Secure with toothpicks.

Prepare sauce, Part 1, by melting butter and adding all the listed ingredients for Part 1. Bring to boiling point. Reduce heat. Place rolls in sauce. Cover and simmer 15 minutes.

Remove spice bag and rolls from tomato sauce. Take out the toothpicks and keep the rolls warm. Reserve sauce.

Prepare Sauce Part 2. Fry onions in melted butter. Add flour and salt and mix to form a paste. Spoon into reserved tomato sauce. Cook until thickened and serve over hot fish rolls.

That sounds a rather complicated routine, and it is not recommended for a quick supper at the end of a hairy day. But for a night when you feel creative, and patriotic, you can create six pleasant servings this way.

Remember - when the roll is called up yonder, the fish as well as the cabbage will answer.

Midland Curling Club to try new schedule format for '76 season

The Ladies Section of the Midland Curling Club held their annual opening meeting last week in the club room.

Jim Nicholson, president of the club was introduced and welcomed the members to the meeting. Afterwards, Julie Ranson, the Ladies president conducted the business meeting.

Reports were given by heads of the various committees.

The Ways and Means Committee has many plans for the coming season, the first of which will be a gala New Year's Eve Dance to be held at the Curling Club. The committee is headed by Jeanne Heppler.

Dates for the District, Provincial Tankard and Seniors Playdown were given by Doreen Bray, the S.O.L.C.A. representative who also mentioned the Midland Club will host the Junior Girl's Tonkard on January 9.

Kay Lapere, head of the Match Committee told us of the new format we are trying, two schedules will be run at once so anyone wishing to curl only once a week will have the opportunity to do so. At the same time, she will be on a regular schedule instead of just being a spare.

The girls who wish to curl twice a week will be able to as usual. The first schedule began Monday with curling every afternoon but Wednesday. There will also be curling on Tuesday morning.

Anyone who feels they might like to take up this wonderful sport is asked to drop in on any of the above days to see what curling is all about. Have a cup of coffee too.

WYE VALLEY INDUSTRIAL SHOWCASE "YESTERDAY AND TODAY"

Industrial and technological progress within the Wye River Valley the past 300 years will be featured in a display of 13 exhibits at

SAINTE-MARIE AMONG THE HURONS

3 miles east of Midland

Tuesday, Wednesday, Thursday, Dec. 14, 15, 16.
Noon to 8:30 p.m.

The companies participating will exhibit what they produce, how they produce it and future plans. Exhibits include everything from steel cable to radio components. There will also be films in the Sainte-Marie theatres, refreshments and snow shoeing if the weather permits.

Bus transportation will be provided from Midland, Penetanguishene and Port McNicoll.

This is great family activity and there is no admission charge

Ontario Ministry of Culture and Recreation

Fred King, 74, dies

The death occurred at the Huronia District Hospital in Midland on November 12, of Fred King of Midland, formerly of Port Severn. He was in his 74th year.

Beloved husband of Helen King, he was the dear father of Marie (Mrs. M. Laughlin) of Midland. He was the dear brother of Claudia (Mrs. Freeman Barron), Anna (Mrs. Jake Gendron), Laura (Mrs. Gerrard Moreau), Eli, Oliver, all of Port Severn and Herby and Henry of Little-Home Bay. He is predeceased by Theophile King.

He is lovingly remembered by grandchildren Lyle, Roland, Steve and Roger.

Funeral services were held at St. John the Baptist Church in Port Severn on November 15. - Interment St. John's Cemetery, Waubaushene.

GET YOUR ENTRY FORM IN SOON!

Winning contestants to be selected in the near future, SO HURRY!

Sponsored by
PERRIN'S FLOWER SHOP
321 King St. MIDLAND
FTD

and

Markle Community Newspapers
Midland Times, Elmvale Lance, Penetanguishene Citizen

IT'S NOT TOO LATE TO JOIN IN THE FUN

Back copies (or reprints) available at any of our offices

- The Midland Times
- The Penetanguishene Citizen
- The Elmvale Lance

DEADLINE FOR ENTRIES

NOV. 24

MASTER ENTRY FORM

Please note Rule no.6 Below

6. All entries must include complete entry form from each weeks publication in numerical order, along with master entry form which will be published November 17th. They must be securely fastened together and wrapped with sufficient postage attached, and addressed to the Flower Name Scramble Editor, c/o The Midland Times Box 609 Midland Ontario. L4R 4L3. All entries must be postmarked no later than midnight Nov. 24th. No entries will be accepted other than by mail.

— SPECIAL INSTRUCTIONS —

Use each and every letter once only to form the complete and correct spelling of two flowers . . .

NAMES OF FLOWERS ARE:

My Answer To Entry no.1

My Answer To Entry no.4

My Answer To Entry no.7

My Answer To Entry no.10

Name _____
Address _____
Town or City _____

We must be doing something right

And we've been doing it in the same location for 20 years

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The multi-million reasons company.

A Microwave Oven that cooks the meat just the way you like it.

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Featuring

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- Automatic defrost and flash defrost.
- Temperature sensor probe.
- Digital clock.
- Digital timer for precise settings.
- Large 1.25 cu. ft. cooking capacity.
- Automatic shut-off.
- Easy-to-clean oven.
- Comes with comprehensive cookbooks.

Some models specially priced as low as **$399.00**

Microwave Demonstration
Fri. Nov. 19th.
5p.m. to 9p.m.

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Quintrix II. The sharpest, brightest picture Panasonic has ever produced.

- widely acclaimed extra prefocus lens provides outstanding sharpness, brightness and contast.
- new "In-Line" gun with slotted mask picture tube for natural colors.
- 100% solid state chassis for reliability.
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- Panalock Automatic Fine Tuning.
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- Automatic Voltage Regulator maintains picture during AC power fluctuations.

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