Two choices for the human race

author of "The Russian Threat-It's Myths and Realities," will speak on the topic of his book in race. Orillia, Oct. 15.

Garrison says, despite the ideological differences of the super powers, all people share the common concern for the survival of the human race.

"Our technology has made the is ue of the 'Russian threat' coterminous with the question of human survival. We are no longer faced with the question of war or peace, victory or surrender. We are faced with the question of existence or nonexistence," Garrison and co-author Pyra Shivpuri write.

The public is invited to attend the open meeting being held by Project Ploughshares at St. Paul's United Church beginning at 8 p.m.

Garrison has made a study of the nuclear arms race between the United States and the Soviet Union. placing the arms race in historical context and examining the characteristics and

Jim Garrison, co- ideologies of both super powers he attempts to provide a better understanding of the arms

> With derstanding of the nuclear build-up, he argues, mankind has a better chance of overcoming the threat of nuclear annihilation. "Given the enormous

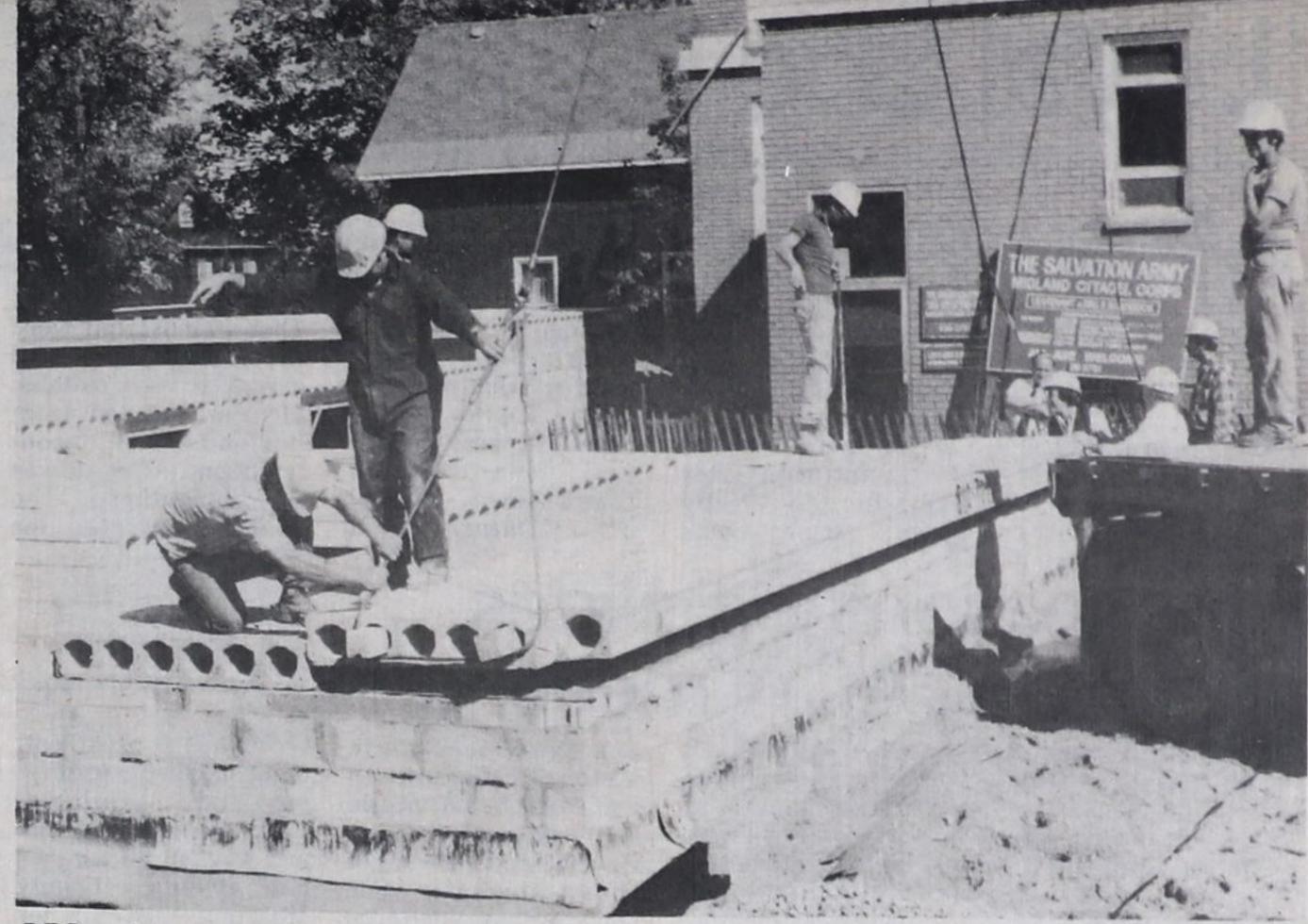
nuclear arsenals of the Americans, Russians, British, French and Chinese today and others tomorrow; the increased strength of the Third World; and growing equality between states, history leaves only two choices for the human race: Unity or annihilation," Garrison says.

Oct. 19

Rummage sale in the Senior Citizens Building, Hugel Avenue and First Street. Midland, 10 a.m. to 4

Nov. 3 Gift and crafts Christmas sale in and Recreation Board.

Victoria Harbour Community Centre 10 a.m. to 2 p.m. Vendors wanted. For information telephone Carol (534-7418), Judy (534-3587) or Marg (534-3426). Sponsored by Victoria Harbour Parks



Work continues on target

the new complex rises from the ground. It's exnected the church will be open by Christmas.

- Bob Murray, photo

A new citadel is taking shape these days at Midland Salvation Army. With each passing day,

Winners got point!

The Creemore team of Jean Cook, Charles Linton, Mae Gowan and Glady Noble won the tournament. The consolation winning team was from Victoria Harbour and consisted of Kay and Ken Pelletier and June and Ted Walker.

The third Annual County of Simcoe Tournament will take place at the Army, Navy and Air Force Club in Barrie this coming Tuesday, April 2,

A Senior Citizens' Recreational Dart Tournament took place at the Army, Navy and Air Force Club in Barrie on Tuesday, Oct. 2.

The tournament was hosted by the Barrie Get-Together Senior Citizens' Club and sponsored by the County of Simcoe Recreation Department in cooperation with the Senior Citizens' Advisory Committee.

Forty seniors, representing ten clubs from the various areas within Simcoe County participated.

Senior Citizens' Recreational Dart

Small Set draw winner W. Tiessen Wyebridge is the winner of the dinner at Bay Moorings offered in a

Nursery School.

PGH births

Mr. and Mrs. Kevin Timmons of 14 Payette Dr., Penetanguishene announce the birth of

draw sponsored by the Midland Small Set Co-op

twin girls Sept. 30. Baby "A" weighed in at 5 lb. 212 oz. Baby "B" weighed in at 5 lb. 12 oz.

Cook's Corner

stir-fry meals are quick, easy

Ont. grants are reviewed by RC Board

Simcoe County Roman Catholic Separate School Board reviewed its 1983-84 school year expenditure of grants for French Language Instruction at its Oct. 3 meeting.

The grants are paid by the Ministry of Education to boards which operate schools in which French is the language of instruction.

The grants are a recognition of higher costs of purchasing books and providing cultural opportunities in the schools.

Major expenditures included \$38,000 for text and library books and \$18,000 for additional consultative staff. were approved for the 1984-85 year as well. They are based on enrolment of students which generates approximately \$168,000 in special grants.

The board plans to continue its development of its bank of learning materials with a planned \$37,000 expenditure.

Approximately \$75,000 will be used to employ consultative staff to assist coordination program and development.

Some \$10,000 will be applied to cultural activities for the students in the board's five French Language Units.

Stir-frying is gaining in popularity with Canadian homemakers.

Stir-fry meals are quick and easy to prepare and require very little time at the range. Moreover, nutritionally they're probably better than many meals because stir-fry dishes usually include an assortment of crisp vegetables often neglected in family menus. And stir-fry meals are generally lower in fat as they stretch the quantity of meat over more servings. This can also help the budget.

Achieving the desired "oriental" flavor can be a problem for cooks who don't care to use too much soy sauce and who prefer to avoid MSG. This recipe for Chinese Pepper Steak has a novel approach to this problem. Coca-Cola is used as part of the cooking liquid. The unique flavor blend of Coca-Cola helps to accent the natural vegetable flavors and adds just enough sweetness to avoid the use of the other ingredients.

Chinese Pepper Steak 680 g boneless top round or sirloin steak

2 tbsp vegetable oil (25 mL)

1 clove garlic, finely chopped

1 can (10 oz 284 mL) beef broth, undiluted

1 small green pepper, seeded and thinly sliced 1 small onion, thinly sliced

1 cup thinly sliced celery (250 mL)

34 cup Coca-Cola (175 mL) 3 tbsp cornstarch (45 mL)

1 tbsp soy sauce

2 medium tomatoes, peeled and cut into wedges Hot cooked rice

Trim all fat from meat and cut into pencil-thin strips. (Meat is easier to cut if placed in freezer for 30 minutes before slicing.) In a deep frypan or wok, heat oil with garlic. Add meat and brown over high heat, about 8 minutes, stirring occasionally. Add beef broth and simmer 15 to 20 minutes or until meat is fork-tender. Stir in green pepper, onion, celery and 1/2 cup (125 mL) Coca-Cola. Cover; simmer 5 minutes. Do not overcook; vegetables are best tender-crisp. Blend cornstarch with remaining Coca-Cola and soy sauce. Stir into meat and cook until thickened, about 1 minute. Add tomato wedges, continue stir-cooking just until heated through, about 1 minute. Serve over hot rice. Makes 6 servings.



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Hwy 93 & Hugel Ave.