

A sing song under the direction of Mrs. Ola Atkinson, was enjoyed by all.

Mrs. J. Twiname and members of the United Church Choir presented a delightful programme of Thanksgiving hymns.

Mrs. C. J. Smith thanked all who helped to make their 56th Anniversary a success. The singing of God Save the Queen brought the evening to a close.

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WE OFFER THREE RECIPES THIS MONTH. Good eating!

#### CRANBERRY BREAD

2 cups sifted all-purpose flour	Sift flour, sugar, baking powder, salt, and baking soda into a large bowl. Cut in butter until mixture is crumbly. Add egg, orange peel, and orange juice all at once; Stir just until mixture is evenly moist. Fold in raisins and cranberries.
1 cup sugar	
1 1/2 tsp. baking powder	
1 tsp. salt	
1/2 tsp. baking soda	
1/4 cup butter or margarine	
1 egg beaten	
1 tsp. grated orange peel	Spoon into a greased loaf pan. Bake at 350 degrees for 1 hour and 10 min. Cool on rack.
3/4 cup orange juice	
1 1/2 cup light raisins	
1 1/2 cup fresh or frozen cranberries, chopped.	

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#### PUMPKIN BREAD

1 cup white sugar	Preheat oven at 350° F.
3/4 cup cooking oil	Combine oil and sugar, add eggs. Add dry ingredients, and beat until smooth.
1 cup canned pumpkin	Add pumpkin, raisins and nuts. Blend well. Bake in well greased loaf pan for 45 minutes.
2 eggs, well beaten	Serve hot with ice cream, or if desired, cold and buttered.
1 1/2 cups flour	
1 tsp. each of baking powder, salt, baking soda and cinnamon.	
1/2 cup raisins	
1/2 cup walnuts, chopped	

#### BAKED APPLES (With a difference)

To give your baked apples a different flavour, add a small piece of "candy cane", one inch long. Place candy cane in cavity of apple. As apple bakes candy dissolves and peppermint flavour is distributed throughout the apple. (If candy canes are not available, add a drop of peppermint extract to each apple.)