

MISSED US?

We're a week late going to press and the reason is simple - you can't print what you don't have. October was a fairly quiet month around town (even Hallowe'en) and things didn't start to trickle in until last week.

We expect the next issue to be a busy one and ask you to note the deadline for submissions: December 5.

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The Review wishes to say "Hi" to Paul Butler up in Alert, and wish him the shortest six months he's ever known.

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People are funny. They want the front of the bus, the back of the hall and the middle of the road.

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R E C I P EDARK CHRISTMAS CAKE

3/4 lb. soft butter
1 lb. brown sugar
2 lbs. raisins
1 lb. dates
8 eggs
1/4 lb. blanched almonds
1/2 lb. walnuts

1/2 tsp. ground cloves
1 tsp. ground allspice
1 tsp. mace
1 tsp. mixed spice
3/4 tsp. baking soda
5 c. flour
1 c. grape juice
1 tsp. vanilla
1/2 c. molasses or rose water

Stir together first 9 items. Sift spices and soda together with flour and add to first mixture. Add grape juice and vanilla. Stir thoroughly. Bake in slow oven 300 degrees for 3-4 hours.

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More than end to war, we want an end to the beginnings of all wars.

- Franklin D. Roosevelt