
 That's right, folks, for just \$1.00 you can buy one line
 on the Review's "New Year's Greetings Page". Say hello
 to Aunt Mabel, your boyfriend, neighbors or cousins.
 See the special displays in George Eastman's, Loral Hard-
 ware or Russell Food Mart.

NEXT REVIEW DEADLINE: JANUARY 2ND

 THE REVIEW STAFF WISHES TO THANK THE FOLLOWING READERS
 FOR THEIR KIND SUPPORT:

| | |
|------------------------------|-------|
| Mrs. Hazel Carscadden | \$ 5. |
| Mr. and Mrs. John Carson | \$ 2. |
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| Mr. Donald McKeracher | \$10. |
| Dr. and Mrs. C. E. L. Morrow | \$10. |
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| Mr. and Mrs. Bernard Pelot | \$10. |
| Mr. and Mrs. Russ Phair | \$ 2. |
| Mr. and Mrs. M. Stechyshan | \$ 2. |

xxxxxxxxx

MINCEMEAT CHIFFON DELIGHT (4 to 6 servings)

| | |
|--------------------|---------------------------|
| 1 lemon jello | 2 eggs whites |
| 1 pkg. dream whip | 1/4 cup sherry (optional) |
| 1/2 cup of milk | whipped cream to decorate |
| 1 cup of mincemeat | |

Method:

1. Dissolve jello in 1 cup boiling water.
2. Add mincemeat and sherry to Jello - stir well.
Put in refrigerator and let it set until syrupy.
3. Beat egg whites until stiff.
4. Make up dream whip as directed on the package.
5. Add 1/2 cup of milk.
6. Add both these to the syrupy mixture and beat well until thick.
7. Pour into large dish.
8. Decorate with whipped cream.
9. Chill until ready to serve.

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