

Personals (continued)

Congratulations to Misses Sandra McNaughton and Dayna Jamieson on their success in obtaining Ontario Scholarships. The \$150 scholarships are awarded annually to Grade XIII students who obtain an average of 80% or more in their best seven credits. Sandra and Dayna will be attending the University of Western Ontario, London, next fall. Both young ladies are from the Grand River district and attended B.C.I.

Congratulations to Miss Linda Joy Johnson, daughter of Mr. & Mrs. Raymond Johnson, who graduated from Tonawanda High School in June with 26 credits. Linda received a scholarship award, regular course diploma and regents diploma. She was also presented with two trophies, one for being a playing member of the high school band for four years and the other for Band Majorette 1966-1969. Of 354 graduates, Linda was in the top rating. She will be attending State University College of Buffalo in September. How proud we are of the achievements of these three young ladies who brought honour not only to themselves but to their people.

Mrs. Effie VanEvery, Miss Emily General and Miss Amy Putnam have left on a week's visit to Manitoulin Island.

We regret to hear that Mr. Huron Lickers is again a patient in Hagersville West Haldimand Hospital.

Six Nations teachers Mrs. Isabel Jacobs and Mr. George Beaver are taking summer school work at McMaster University, Hamilton.

Mr. & Mrs. James A. Miller, who have paid a visit to relatives and friends on the Six Nations Reserve, returned to the U.S.A. on Monday morning. They will visit relatives in Ohio before returning to their home in Temple City, California. Jim is the son of the late Dr. T. A. Miller and is an attorney with office in Los Angeles, California.

MAGAZINE SECTIONRecipe - Blueberry Buckle

(sent in by Delma K. Jamieson, Detroit)

$\frac{1}{2}$ Cup butter	2 Cups flour (sifted)
$\frac{3}{4}$ Cup sugar	2 Tsp. baking powder
1 Egg	$\frac{1}{2}$ Tsp. salt
$\frac{1}{2}$ Cup milk	2 Cups blueberries (fresh or frozen)

Combine first 3 ingredients. Beat well, add milk. Mix in flour, baking powder and salt. Stir in berries (use a fork to avoid crushing berries). Pour into a 9" pan which has been greased and floured. Cover with "Crumb Topping"

Crumb Topping

$\frac{1}{2}$ Cup butter, $\frac{1}{2}$ Cup sugar, $\frac{1}{3}$ Cup flour, $\frac{1}{2}$ Tsp. cinnamon

Bake at 375 (350 if glass pan) for 50 minutes. It is delicious.

Cooking Hint

To help rid the house of cooking odours, put a little vinegar in an open pan on the stove and let it heat for a little while.