



## RECIPE OF THE WEEK

### SUPPER DUMPLINGS

Yield - 6 servings

For the gravy here, you might like a brown sauce spiked with horseradish, or a mushroom gravy or a sauce made from condensed cream of mushroom soup.

Grease a baking sheet.

Turn into a bowl - 1 pound minced lean beef  
 Add - 1 cup soft bread crumbs  
           1 tablespoon grated onion  
           1 tablespoon finely-chopped parsley  
 Combine - 1 teaspoon salt  
            $\frac{1}{4}$  teaspoon pepper  
            $\frac{1}{2}$  teaspoon chili powder

and sprinkle over meat; mix lightly.

Beat slightly - 1 egg  
 Add - 3 tablespoons milk

and pour over meat mixture; mix lightly.

Make into 12 loosely-formed balls and brown richly, a few at a

time in - a little heated dripping

Drain from fat

Sift, then measure - 3 cups pastry flour

Add -  $5\frac{1}{2}$  teaspoons baking powder  
            $\frac{3}{4}$  teaspoon salt  
            $\frac{1}{2}$  teaspoon dry mustard

Sift together twice then sift into a bowl

Cut in finely - 6 tablespoons chilled shortening

Beat slightly - 1 egg

Stir in -  $\frac{1}{2}$  cup thick chili sauce

-  $\frac{1}{2}$  cup milk

Gradually add liquids to flour mixture mixing them in lightly with a fork and using just enough to make a soft but not sticky dough - avoid over-mixing.

Turn out on a lightly-floured canvas  
 (cont. on next col.)

## RECIPE OF THE WEEK (cont.)

or baking board and toss to coat sparingly with flour.

Knead very lightly for just a few seconds and roll out into a  $\frac{1}{4}$ -inch thick rectangle. Using a floured knife, cut into twelve  $4\frac{1}{2}$ -inch squares.

Place a browned meat ball in the centre of each square of dough, moisten edges of each square with a little cold water and draw the four corners together; seal edges.

Arrange, well apart, on prepared pan.

Bake in a hot oven,  $425^{\circ}$ , about 20 minutes.

Serve piping hot with the gravy or sauce of your choice.

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## AROUND THE TOWN

Sympathy is expressed to Cec and Les Buffet who are in North Bay to attend the funeral of their Mother on Tuesday, January 12th.

One of Terrace Bay's longest residents Constable Doug Hillman, left on Sunday for his new post in the Niagara district. Doug had been posted to Terrace Bay on January 2nd, 1948, and watched it grow from the infant town it then was. Mrs. Hillman and children left on December 31st, and will reside with her parents for the present.

A Farewell Stag Dinner was held in Hotel Terrace Saturday evening when a number of Doug's friends gathered to bid him adieu. Dr. Jack Shaunessy presented a wallet and a scroll signed by all present on behalf of the group.

Mrs. Scotty Hamilton entertained last Friday, January 8th, in honour of her daughter Marcia's fourth birthday. Games and contests were enjoyed followed by a lovely birthday luncheon for the five guests and their Mothers. Treats and favors were presented by the wee hostess on the departure of her guests.

The regular meeting of the Silver Birch Chapter, O.E.S. was held on Monday evening with the Worthy Matron, Mrs. Elaine Rowlandson presiding.

Plans for a Bake Sale in February were discussed. Tribute was paid by the Terrace Bay members present to the eleven Schreiber and one Rossport lady who attended the meeting in spite of the bitter cold and blizzard.

Following the meeting a social hour was enjoyed and refreshments served by a committee headed by Mrs. Isabelle Craig.

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