



LADIES COLUMN

Almond Butterscotch Puffs (Cont.)

Filling:

a saucepan. Slowly stir in milk. Cook and stir over medium heat until mixture boils and is thickened.

Stir a little of the hot mixture into beaten eggs, then combine with remainder of hot mixture and cook and stir over very low heat about 10 minutes.

Remove from heat. Stir in butter and vanilla. Cool.

Fold in whipped cream and almonds, reserving a little whipped cream and almonds to garnish top of puffs.

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RECIPE OF THE WEEK

ALMOND BUTTERSCOTCH PUFFS

As partyish as can be but simple and easy to make. Be sure to leave plenty of room between the puffs so they can "pop".

Puffs:

- 1/2 cup butter or margarine
- 1 cup water
- 1/4 teaspoon salt
- 1 cup sifted bread flour
- 4 eggs, unbeaten

Grease baking sheet lightly. Heat oven to 425 degrees F.

Heat butter, water and salt to boiling in a saucepan.

Add flour all at once and stir over moderate heat until mixture forms a ball that follows the spoon around the pan.

Remove from heat and cool slightly. One at a time add eggs, beating well after each addition.

On lightly greased baking sheet, drop batter by tablespoons, allowing 3 inches between each. There will be 10 to 12 portions.

Bake in a hot oven for 20 minutes. Reduce heat to a moderate 350 degrees and bake 15 minutes longer. Turn off oven.

Make a slit in side-top of each puff and return them to oven to dry out for 5 to 10 minutes. Leave oven door open.

Cool slowly on cake rack. Just before serving, fill with almond butterscotch filling.

Filling:

- 2/3 cup brown sugar, packed
- 3 tablespoons cornstarch
- 1/4 teaspoon salt
- 1 3/4 cups hot milk
- 2 eggs
- 1 teaspoon vanilla
- 2 tablespoons butter or margarine
- 1 cup whipping cream
- 1/2 cup halved and slivered roasted almonds

Blend sugar, cornstarch and salt in
(Cont. on next col.)

STORK CLUB

Congratulations this week go to Mr. and Mrs. Samuel Zielke on the birth of a daughter on May 5th.

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AROUND THE TOWN

Deepest sympathy is extended to Dorothy McEwan who lost her Mother, Mrs. Jane Anderson McEwan on April 23rd. Dorothy returned to Terrace Bay on Monday, May 3rd.

Mr. and Mrs. Sam Boyd Sr. with their son Alex of Belfast, Ireland were welcomed to Terrace Bay last Sunday by their daughter Lil Harris, and son Sammy Jr. and their families. Mr. and Mrs. Boyd sailed aboard the Empress of France from Liverpool, arriving Saturday in Montreal.

Mrs. J. Glover has returned to her home in Fort William after visiting the past week with Mr. and Mrs. W. Baillie.

Mr. and Mrs. Bill Borsum with Bobby and Bethie returned Sunday from their two weeks vacation. From Terrace Bay they motored to Detroit, where Bobby and Bethie remained as guests of Mr. and Mrs. R. L. Mattson, while Millie and Bill flew on to New York.

Mr. and Mrs. Dave McCormack of Port Arthur spent last weekend visiting with Terrace Bay friends.

Betty and Don Ollen-Bittle with Marg and Leo Phillips spent the weekend stranded at Ignace, Ontario, due to the heavy snowstorm. Don missing his zone meeting of the Fish and Game Association at Fort Francis.

Visitors at the Lakehead last weekend included Betty Cavanaugh and Mary Clare Kennedy.

Mr. and Mrs. Tom Thompson arrived
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