

STORK CLUB

Congratulations this week go to Mr. and Mrs. Joseph Cavanaugh on the birth of twins, a daughter and a son, on November 3rd, 1954, and

Mr. and Mrs. James Stewart on the birth of a son on November 3rd.

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AROUND THE TOWN

Mrs. Ethyle Boyd with Deborah, Heather and Valarie returned home on October 22nd following a five-week vacation in Tide Head, New Brunswick with her Mother, Mrs. Helen Adams and in Montreal with her sister, Mrs. Robert Edwards and family.

Mrs. M. Hugh of Toronto will leave this weekend to continue her trip to Flin Flon, Manitoba after visiting with her daughter Dot Dalzell and family for the past two weeks.

Mrs. Winson Wells and son Robert of New York City arrived last week to visit with her brother and sister-in-law, Mr. and Mrs. Jim Corrigan for about three weeks. Robert will remain in Terrace Bay as guest of his Aunt and Uncle and attend school here.

Mrs. Vange Slattery with daughter Michelle returned last week from their three week vacation visiting with her Aunt, Mrs. Nelson Heckey and friends in Montreal.

Mrs. N. Heenan of Toronto is spending a month as a guest of her son and daughter-in-law, Mr. and Mrs. Joe Heenan.

Mrs. F. Ford of Pine Falls, Manitoba spent a few days with daughter Kae Anderson and family last week on her return trip from Sturgeon Falls, Ontario.

Mr. and Mrs. Ed Cavanaugh returned home on October 23rd from a week spent in Appleton, Wisconsin visiting with friends Mr. and Mrs. Ralph Shemanski.

Mrs. T. Gibbens arrived Tuesday from North Bay to spend a week with her daughter and son-in-law, Rita and Joe Cavanaugh and will take grandchildren Mary Pat and Reggie home with her next week for a visit.

Mrs. Gary Galvin and Gordon spent the past week visiting in Port Arthur with her parents, Mr. and Mrs. Gordon Brown. Mr. and Mrs. Brown and family returned home with her to spend the weekend here.

Mrs. Robert Edwards of Montreal with children Brenda and Harry arrived Monday and will visit for five weeks with her sisters, Mrs. Grace Moores and Mrs. Ethyle Boyd.

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NRECIPE OF THE WEEKLUNCH BOX FRUIT BALLS

- 1/2 cup dried apricots
- 1/2 cup dried prunes
- 1/2 cup pitted dates
- 1/2 cup seedless raisins
- 1/2 cup honey
- 1/2 cup chopped nuts

Pour boiling water over apricots and prunes. Drain and chop in food grinder, along with dates and raisins.

Mix fruit, honey and nuts. Shape into small balls. Roll in more chopped nuts or coconut or coat with melted semi-sweet chocolate.

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HOUSEHOLD HINTS

Sprinkle a little granulated sugar over meringue just before the pie is put into the oven to brown and you will be able to cut it without "dragging" the meringue.

To cut new bread easily, pass the blade of the knife through a flame. The hot blade will cut the new bread perfectly.

When cooking soups that are quite greasy and you wish to remove some of the grease, drop an ice cube into the soup. The grease will cling to the ice cube and thus can easily be removed.

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FOR SALE

One General Electric Blanket -
Phone 223.