

HOME AND SCHOOL ASSOCIATION

A Bake Sale will be held in Bucovetsky's Store on January 28th at 10:30 a.m. by the members of the Home and School Association. Everyone with children in school will be canvassed for this project.

The Home and School Association hope the sale will be successful so that it will be their only fund-raising project for this year.

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LADIES AUXILIARY

The Ladies Auxiliary of the Community Church have planned the following projects for the 1955 season:

February 18th - A Play, "Arms and the Man" a classical satire by George Bernard Shaw.

March 25th - A Fashion Show

May 7th - Carnation Sale

June 10th - Rummage Sale

September 23rd - Rummage Sale

October 12th - Fall Harvest Supper

November 12th - Christmas Bazaar

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SILVER BIRCH CHAPTER

The regular meeting of the Silver Birch Chapter No. 264 was held on June 10th with the Worthy Matron, Mrs. D. Rummery presiding. Members and officers took part in an inspiring ceremony.

It was announced that a series of very interesting presentations have been arranged for future meetings. The date for the social evening to be held in Schreiber Town Hall was set for February 16th. Under the convenorship of Mrs. A. Farrow a Penny Auction proved to be very enjoyable and profitable for those in attendance.

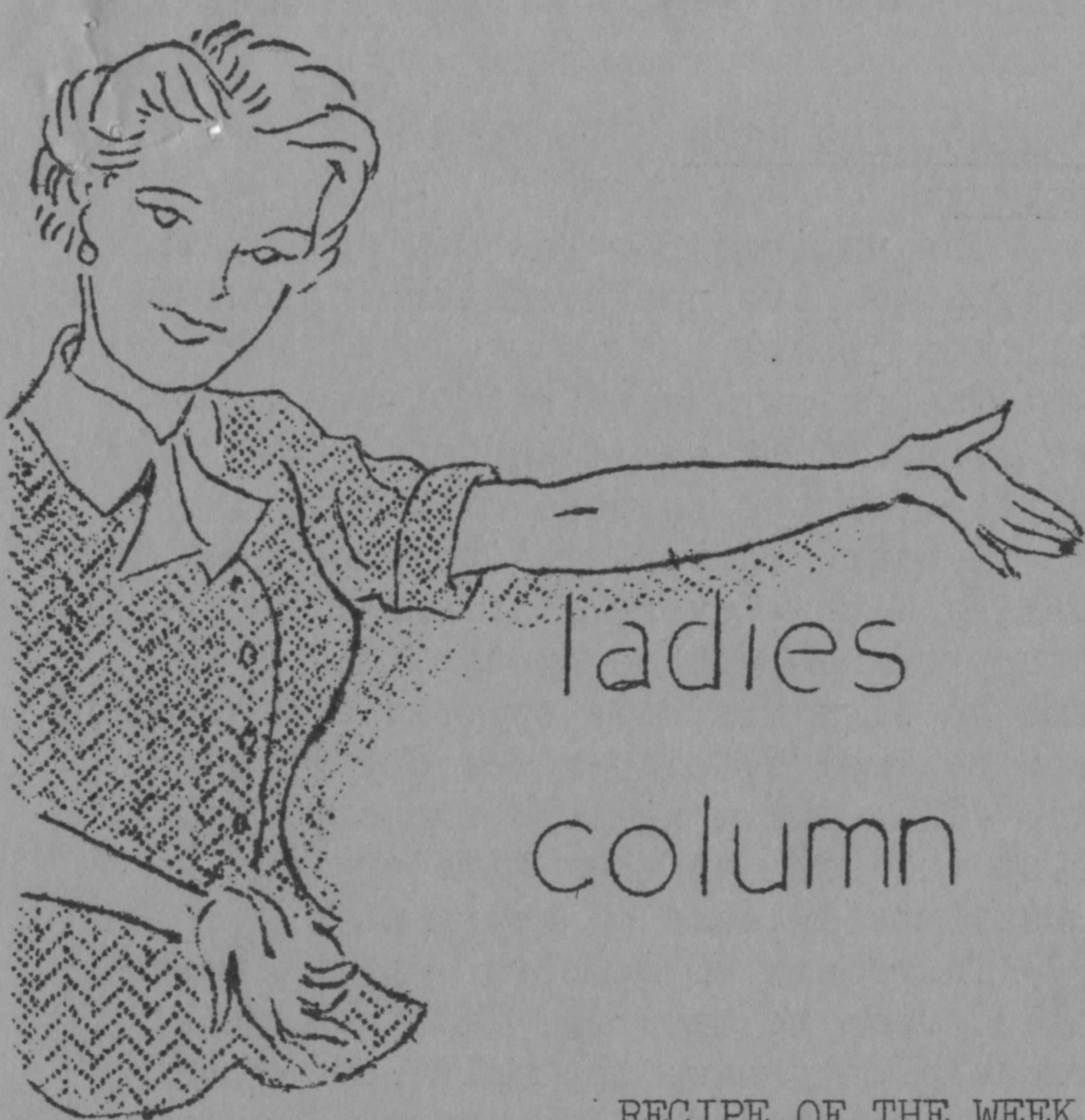
Refreshments were served by Mrs. M. Baillie and her committee at the conclusion of the evening.

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LOST

One ten inch crescent wrench on Monday, January 10th either in front of or between Rec. centre and South Camp. Finder please return same to Joe Cavanaugh Electrical Shop.

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Ladies column

RECIPE OF THE WEEK
QUICK POPCORN BALLS

- 1/4 cup salad oil
- 1/2 cup popcorn (not popped!)
- 1/2 cup dark corn syrup
- 1/4 cup sugar
- 1/2 teaspoon salt

Heat salad oil in a three-quart saucepan over medium heat for three minutes.

Add popcorn; cover, leaving small air space at edge of cover. Shake frequently over medium heat until popping stops.

Mix together corn syrup, sugar and salt.

Add to popped corn in saucepan and stir constantly over medium heat from three to five minutes, or until corn is evenly and completely coated with mixture. Remove from heat. Form into balls of desired size by using as little pressure as possible with hands lightly greased with butter to prevent sticking. This recipe yields six popcorn balls about 2-1/2 inches in diameter. Do not try to double this recipe.

Caramel corn is made by following the same recipe, but after removing from heat, spread on waxed paper and separate the pieces of popped corn. You should get about two quarts.

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STORK CLUB

Congratulations this week go to Mr. and Mrs. Harry Duggan on the birth of a daughter on January 5th, 1955.

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