

AROUND THE TOWN

Helen Baldwin arrived last Saturday from Vancouver to visit with her parents, Mr. and Mrs. Cal Harvey for the coming two weeks.

We are pleased to see Alex Chisholm recovered and back to work this week.

Mrs. A. Robb of Toronto has been staying with her daughter, Aggie Sinkins since the middle of December and will return home the end of January.

Norah and Curtis Cotton, Marjorie and Bob Purves were visitors in Terrace Bay last weekend.

Mrs. Steve Brend entertained Saturday January 15th, in honour of her son Michael's sixth birthday. Fourteen young guests were present and enjoyed many games and a birthday luncheon. Treats and favours were presented before the guests departed for home.

The January meeting of the Dim Bulbs will be held on Friday evening, January 28th instead of the 25th, at the home of Mrs. Lil Harris. Members please note.

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LOCAL ASSOCIATION

A meeting of the Local Association will be held at the home of Mrs. George Clifford on Monday, January 24th at 8:15 p.m.

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LADIES AUXILIARY PRESENT PLAY ON FEBRUARY-8, 1955.

The Ladies Auxiliary of the Community Church are sponsoring a play entitled "Arms and the Man". This comedy, written by the well known Bernard Shaw, will be presented in the High School Auditorium by an outstanding cast.

Be sure to watch the "News" for future announcements. This play is presented by special permission of the Theatre Guild and Samuel French (Canada) Limited.

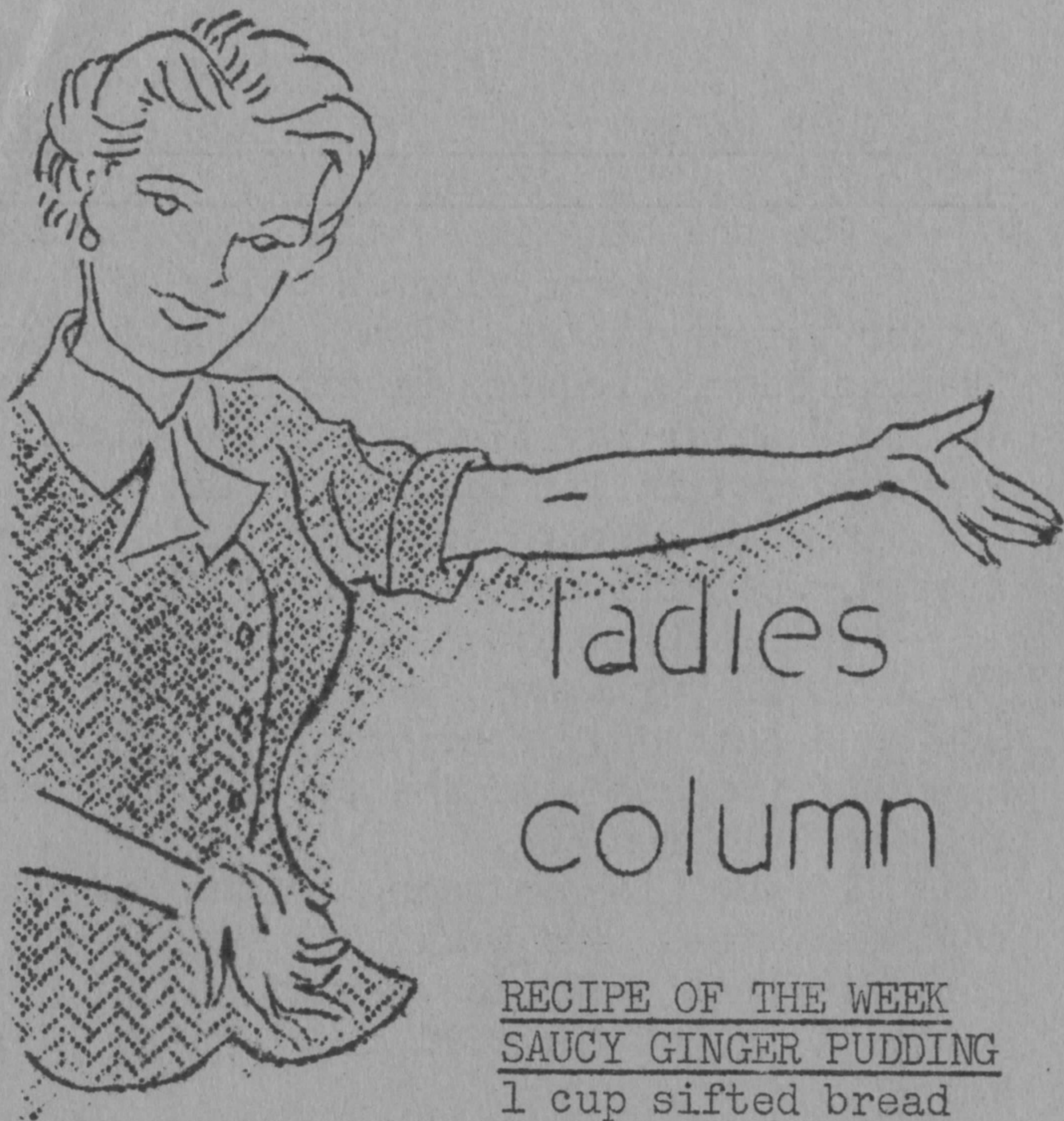
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CARD OF THANKS

I wish to thank my many friends for the kindness shown me during my recent illness.

Alex Chisholm

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# Ladies column

RECIPE OF THE WEEK  
SAUCY GINGER PUDDING

1 cup sifted bread  
flour  
2 teaspoons baking  
powder

1/2 teaspoon salt  
1/2 teaspoon ground ginger  
2 tablespoons shortening  
2/3 cup brown sugar  
1/3 cup hot water  
1 egg unbeaten  
1/2 cup brown sugar  
1/4 teaspoon salt  
1/4 teaspoon ground ginger  
1 teaspoon grated lemon rind  
1 tablespoon lemon juice  
1-1/2 cups cold water

Heat oven to 375 degrees F. Grease and lightly flour an 8-inch square cake pan.

Sift together the flour, baking powder and salt on square of waxed paper.

Blend ginger, shortening and 2/3 cup sugar. Add egg and beat well.

Alternately add sifted dry ingredients and hot water. Pour batter into prepared pan.

Combine sugar, salt, ginger, rind, juice and water. Pour over batter.

Bake in a moderately hot oven for 35 minutes. This pudding makes its own sauce. Serve hot sauce.

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STORK CLUB

Congratulations this week go to Mr. and Mrs. George Ramsey on the birth of a son on January 15th.

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