



HORTICULTURAL SOCIETY

A highly successful year was in evidence when all the reports were heard at the First Annual Meeting of the Terrace Bay Horticultural Society. This meeting was held Friday evening, January 20th in the Recreation Centre meeting room.

Mr. Verne Hopper acted as chairman for the evening and presided over the election of officers for the 1956 term. Elected were: A. Farrow - President; B. Jones - 1st Vice-President; J. Duncan - 2nd Vice-President; Directors to serve for two years are - M. Kulcheski, H. Freeman, V. Hopper, F. Ginn and D. Husband. With one year yet to serve are: H. Brophy, Mrs. D'Arcy, Mrs. J. Duncan, Mrs. D. Moore, E. Persson.

Auditors will be C. E. Paget and D. Husband. Elected as Associate Directors are: J. B. Dejonghe, J. Todd, Mrs. Boyle, W. Mantey, G. Maitland, Mrs. D. Pletzer, Mrs. A. Farrow, W. Vezina, Mrs. C. MacDonald, C. MacDonald.

Following the evening's business an exceedingly interesting film on dahlias and their beautiful displays in Assiniboine Park, Winnipeg, was shown.

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FIGURE SKATING NEWS

Please note that the \$2.00 costume fee must be paid before you receive the material for your costumes. The convenor for each group number will be contacting all skaters' mothers as to the time and place to pick up the material and pattern. Rehearsals:

Saturday, January 28th

- 10:30 a.m. - Large Meeting room - Rec. Centre
Wooden Soldiers
- 3:30 p.m. - On the Ice - Irish
Hat Box
Trio

Tuesday, January 31st

- 4:00 p.m. - Groups 1 and 2
Wooden Soldiers
Irish

Thursday, February 2nd

- 4:00 p.m. - Groups 3 and 4
Russian Dance
Arabian Dance
Flower Ballet

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RECIPE OF THE WEEK
SPANISH RICE PRONTO

- 1/4 cup fat
- 1 med. onion, thinly sliced
- 1/2 med. green pepper, diced
- 1-1/3 cups (or 5 oz. package) Minute Rice
- 1-3/4 cups hot water
- 2 cans Tomato sauce
- 1 tsp. prepared mustard (optional)
- 1 tsp. salt
- Dash of pepper

Melt fat in skillet. Add onion, green pepper and Minute Rice (right from package) Stir over high heat until lightly browned. Add water, Tomato Sauce and seasonings. Mix well. Bring quickly to a boil. Cover tightly and simmer 10 minutes. Makes 4 servings.

Delicious variations: Brown 1/2 lb. ground beef with the rice. Or stir in 1/2 cup grated cheese at end of cooking.

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STORK CLUB NEWS

Congratulations this week go to Mr. and Mrs. Sam Ballentine on the birth of a daughter on January 22nd.

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NOTE OF THANKS

A thank you to all my friends for their kind thoughts while I was in St. Joseph's Hospital.

Win McKechnie

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