

**YOU SERVE**

**1957**



**CANADIAN**

**RED CROSS**

**BY GIVING**

**CAMPAIGN**



**HELP YOUR  
RED CROSS**

**TERRACE BAY'S OBJECTIVE - \$1000.00**

**REMEMBER!! -- WHEN DISASTER STRIKES -- YOU ARE THERE THROUGH YOUR RED CROSS.**

A Volunteer Canvasser will approach you. Your co-operation will help make it easier for him. Official receipts issued for full income tax deductions on donations. Payroll deduction available.

**--- WHEN THERE IS NEED FOR HELP YOUR CANADIAN RED CROSS SERVES**

**ACROSS THE STREET, ACROSS THE NATION AND ACROSS THE WORLD ---**

**Everybody HELPS Everybody BENEFITS**



RECIPE OF THE WEEK  
CHOPPED BEEF AND RICE  
ORIENTAL

1 1/4 cups Instant Rice,  
1 lb. Ground Beef  
2 Medium Onions, sliced  
1 can Bean Sprouts, drained  
1 box Frozen Peas  
1 can (10 1/2 oz.) Condensed Beef Bullion  
1/2 cup Soy Sauce  
1/2 cup Water  
1/2 tsp. Ground Mustard  
Combine all ingredients in a large bowl. Mix lightly with fork. Cover; bake in hot oven, 45-50 minutes. The ginger and soy sauce give this dish an interesting oriental flavor. Accompany it with celery hearts and chilled pickled beets.

STORK CLUB NEWS  
Congratulations this week go to Mr. and Mrs. Ed Comisso on the birth of a daughter, February 27th -  
Mr. and Mrs. George Daniel on the birth of a daughter, March 1st -  
Mr. and Mrs. Earl Glad on the birth of a daughter, March 1st -  
Mr. and Mrs. Jack Todd on the birth of a daughter, March 5th.

Winners of the draw prizes at the Bake Sale, Saturday, February 23rd, Mrs. George Burns with ticket number 57 won a gold deposit cake plate, and Mrs. Frank Whitefield with ticket number 11 who received a petit point cup and saucer.