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(Cont'd. from last column)

last Monday in McKellar Hospital, Fort William, and hope the recovery will be rapid.

Mrs. Barb. Grishaber is in St. Joseph's Hospital, Port Arthur following her operation of last week. She is expected home this weekend. Roland has his mother, Mrs. Flora Grishaber of Appleton, Wisc. visiting with them for a few weeks.

Sheila and Stan Zwaresh were in the Lakehead last weekend.

Mrs. Gwen Olsen entertained at a party for daughter Kristine's sixth birthday on Monday, the 25th. Fifteen friends were present and enjoyed an afternoon of T.V. and birthday lunch.

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#### LOCAL ASSOCIATION

At the Local Association meeting of Guides and Brownies on Monday, March 25th, Commissioner Maitland enrolled four ladies as Guiders. Those enrolled were Muriel Mantey and Isobelle Craig for Pack One; Sophie Janicki for Pack Two and Muriel Flater for Pack Three.

#### 1ST PACK BROWNIES

Will the Mothers please note that the Brownies of Pack One will be changing their meeting time from 6.30 on Tuesday evening to 4.15 Tuesday afternoon.

#### BROWNIES

Any girl having had her 8th birthday and interested in becoming a Brownie is asked to contact Mrs. Elsie Berndtsson or phone 467. Our first and second packs are full and these girls will be placed in the third pack where there are still some vacancies.

#### GUIDES

The Wrench display of dolls will be held in the large meeting room at the Recreation Centre on April 1st. The charge to see this display is 25¢ for adults, 10¢ for children with tea being served continuously from 2.30 to 9.00 P.M. This is a very interesting and educational display, and everyone is invited to attend.

#### LOCAL ASSOCIATION

This is your last chance to order your personalized Easter Eggs by phoning 287, 348, or 491. Our sale will take place at (cont'd. page 6)

#### RECIPE OF THE WEEK

##### VEAL ROLLS WITH OLIVE SAUCE

2 lbs. veal steak  
1/4 lb. bacon  
1 cup bread crumbs  
1 egg well beaten  
1 tbsp. minced onion  
1/2 tsp. salt  
1/4 tsp. paprika  
1/2 tsp. poultry seasoning  
2 tbsp. lemon juice  
2 tbsps. butter  
1 tbsp. flour  
1-1/2 cups hot water  
1/2 cup chopped olives.

Cut veal into strips about 3 inches long and 2 inches wide. Grind the trimmings from the veal with the bacon and mix with the bread crumbs, eggs, onion, salt, paprika, poultry seasoning and lemon juice. Spread some of this mixture on each strip of veal and roll up. Fasten each roll with toothpicks. Melt butter and when hot brown veal rolls. Remove rolls, add the flour to the butter and stir until blended. Add water and cook until mixture thickens. Place veal rolls in sauce, cover tightly and simmer 40 minutes. Remove rolls from sauce, keep hot. Add olives to sauce and heat for 5 minutes.

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#### AROUND THE TOWN

The Dim Bulbs will meet on Monday evening April 1st at the home of Mrs. Lois Haviland. Another penny auction will be conducted and members are requested to bring along three or four items to the meeting.

We were sorry to hear Mrs. Marg. Simmer was hospitalized and operated on (cont'd. next column)