



TO
THE
LADIES

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-A-R-O-U-N-D- -T-H-E- -T-O-W-N-

Mr. Joe Sedge, Manager of the local Hudson's Bay Company Store has been transferred to Grand Prairie, Alberta, and left Sunday with his wife Beth, and children Ronny and Heather to holiday in Medicine Hat before taking up residence in Grand Prairie. The Staff of the Hudson's Bay made a presentation of a light meter to Mr. Sedge prior to his departure and Mrs. Sedge received a brass tray.

Some of our Guides are off next Saturday for a week at Polly Lake. These are Susan Wig, Charlotte Craig, Cathy Cavanaugh, Ainsley Middaugh, Jean Stuart, Peggy Shirriff and Mrs. Mary Middaugh, Guide Captain. Peggy Shirriff will be the lone Guide to go to Pioneer Camp.

Tommy, Susie and Arlene Hansen, children of Mr. and Mrs. R. T. Hansen of Kenora Ontario arrived last weekend to spend the coming month visiting at the home of Mary and Curly Hale and son Joey.

Bun and Bruce Larson and daughter Marilyn have returned from their holidays spent in Eagle River visiting with Bun's parents, Mr. and Mrs. Walter Lundeen. Beverley Lundeen who had been visiting with her sister prior to their holidays, returned home to Eagle River with them.

Ruth and Paul Boudreau arrived back from Winnipeg Monday having visited with Ruth's parents, Mr. and Mrs. F. B. Thompson during the past week.

Rosemary and Bill Sernesky and children spent the long weekend with Bill's parents Mr. and Mrs. P. Sernesky of Fort William.

Mrs. Connie Burella entertained at a birthday party for daughter Jo-Ann last Wednesday June 26th on the occasion of her seventh birthday. Sixteen children enjoyed an afternoon of games and lunch before they left with their take home treats.

Teddy Brown celebrated his seventh birthday, Wednesday afternoon, June 26, with ten of his boy friends watching T.V. and playing games. Lunch and birthday cake was enjoyed by all.

Mr. Percy McCredie of Norway Bay, Quebec arrived last Friday for a two week visit with his niece Vivian Hanna and family.

ICED "COFFEE-BREAK"

3 Ways to Make Good Iced Coffee

1. Quick Method - Make extra-strength coffee by using $\frac{1}{2}$ measuring cup (4 fluid ounces) of water for each Standard Measure (2 level tbsps.) of coffee -- pour hot over ice cubes.
2. Pre-Cooled - Make coffee: 1 Standard Measure (2 level tbsps.) to each 6-oz. cup of water. Cool in covered non-metal container. For freshest taste, serve within three hours. Pour over ice cubes.
3. Instant - Mix TWICE the usual amount of instant coffee with a little water (hot or cold, according to brand) -- add ice cubes, fill glass with water.

For variations try: ICED COFFEE SECRET -

Cream double-strength Iced Coffee with Evaporated Milk. Brings out the flavor.

ICED COFFEE FLOAT - Scoop some of your favorite flavor ice cream -- coffee, vanilla, chocolate or other -- into Iced Coffee.

ICED COFFEE MOCHA - Stir into Iced Coffee 2 tbsps. chocolate syrup and 2 tbsps. cream. Top with whipped cream if you like.

ICED COFFEE JULEP - Add a couple of drops of mint flavoring to Iced Coffee, and top with a sprig of fresh mint.

Here's the latest on "Most Effective Slimming Pills" -- You do not take these pills. Scatter on the floor before each meal and pick up one at a time."