



Congratulations this week are in order to Mr. & Mrs. G. Valiquette on the birth of a daughter, January 25th.

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

Four men from Terrace Bay, three with their families, pulled up stakes in Ontario's northern climes last week for a move to Thurso, Quebec. Departing were: Scott Mann, George Robinson, Harold Hall and Lucien Cavanagh. Prior to their departure Shift No. 3 workers presented Scott and George with Parker 6l Pen and Pencil Sets and co-workers of Harold's presented him with a wallet and sum of money and Lucien received an electric razor, each with well-wishes from their many friends.

Sunday evening, January 19th, Mrs. Margaret Phillips entertained at her home for Mrs. Bridie Mann. A very enjoyable evening and luncheon was had and Mrs. Mann received a Lady Buxton wallet from the group gathered to bid her farewell.

Wednesday evening, Isobel and John Delaronde entertained at their home for Bridie and Scott Mann with Isobel presenting them with a pair of wall plaques from their friends and neighbors.

Glen, Maureen and Cal Mann were each entertained by friends prior to their leaving Terrace Bay. Glen enjoyed a party at the home of Barry Craig and together with Barry was the recipient of a farewell gift from their classmates in Mr. King's room, Public School. Maureen also received a gift from her classmates and was feted by some girl friends at the home of Bonnie Hamilton.

Campbell Craig entertained for young Cal Mann and he too received a farewell gift.

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Recipe of the Week

FRENCH CHOCOLATE PIE

- 1 cup butter,
- 1½ cups sugar
- 3 squares unsweetened chocolate, melted and cooled,
- 2 teaspoons vanilla extract,
- ½ teaspoon mint extract, if desired
- 1 (9 in.) baked pastry shell or your favorite crumb crust
- 4 eggs,
- commercial whipped cream, for decoration.

1. Cream butter thoroughly at creaming speed; add sugar gradually, blend in chocolate, which has been melted over hot (not boiling) water and then cooled, and add extracts, mixing all at blending speed.

2. Add eggs one at a time, beating for 5 minutes at high speed after each addition.

3. Pour into prepared pastry shell. Chill in refrigerator until firm, about 2 to 3 hours.

4. Decorate with whipped cream just before serving. (2 to 12 servings.)

To do it with ease, allow: about ½ hour for preparation; 2 to 3 hours for chilling.

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○ DID YOU KNOW? ○

More than 10% of the people on Kimberly-Clark's Terrace Bay payroll have more than 10 years of service with the Company.