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Around the Town (cont'd)

Judy and Campbell Craig were bid farewell by their classmates with parties at their school, and each received a parting gift.

Collin and Douglas Craig were also entertained by their group of friends following Friday night's hockey match, and were also recipients of gifts.

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HOME BINGO!!

The Women of the Moose are starting another Home Bingo, cards to go on sale starting today. First numbers will be drawn on Monday, February 10th.

Cards are 2 in an envelope for 50¢. Two numbers will be drawn each day. Master cards are posted in the Recreation Centre, Mill entrance, Drugstore. Cards are available from Nat Coates, Ann Stachiw, Elizabeth Burns, Leona Leisander, Barbara Smart, Betty O'Neil, Marg Duriez, or any Chapter member.

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LIBRARY REVIEW

The White Witch - Elizabeth Goudge

The White Witch is a new historical novel set in the adventurous days of Charles I by the author of "Green Dolphin Country."

At the beginning of the English Civil War the Haslewood family committed themselves to the Puritan cause. Squire Haslewood rode off to war leaving behind his wife, two children and his beloved, half-gypsy cousin Froniga, known as the White Witch. Because of the gypsy blood in their family the gypsy tribes were allowed to camp unmolested on the Haslewood land. The man Froniga loves travels with the gypsies as a tinker and spies for the Royalists.

Elizabeth Goudge has again written a fascinating and detailed novel, half fact, half fantasy.

The Bookmobile visited our Library last week and a large exchange of books and records was made.

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NOTICE - Wm. A. Stinson D.C. Chiropractor,  
108 Medical Arts Bldg., Fort William.  
Wm. A. Stinson will be in Terrace Bay Feb. 8th from 8 a.m. to 5 p.m. at Hotel Terrace. No appointments necessary.

Recipe of the Week

SWEDISH MEAT BALLS

Soak 1 cup slightly stale BREAD CRUMBS in 1/2 cup MILK. Beat 1 EGG slightly. Chop 1 small ONION fine, then saute until golden in 2 tablespoons BUTTER. Mix 3/4 pound GROUND BEEF with 3/4 pound GROUND VEAL. Add bread crumbs and milk, egg, onion, and seasonings: 2 teaspoons SALT, 1/8 teaspoon PEPPER, 1/8 teaspoon pulverized, dried sage. Mix well; shape into small balls. Heat 3 or 4 tablespoons butter in frying pan, add meat balls and fry until brown on all sides. Remove to hot platter. Add 1 cup SOUR CREAM to frying pan and heat slowly, stirring. Pour on meat, serve.

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Around the Town

Mr. & Mrs. T. McMillan of Fort William arrived Sunday for a visit with their son Fred McMillan.

Isobelle and Malcolm Craig with their family left Terrace Bay last week to make their home in Fort William. Mac received a travel alarm clock from his co-workers at the mill with their good wishes on his new position. Isobelle was guest of honour at a party in her home the previous Saturday when Mrs. Elva McMillan was hostess. Her many friends attending presented Isobelle with a suitcase and their warm wishes.

Charlotte Craig was entertained by Linda MacFayden at her home prior to their departure and was also guest of honour at a toboggan party when Veronica Fedun was hostess.

(cont'd next col.)