



AROUND THE TOWN

Mrs. Doreen Kurylo entertained on Tuesday April 22nd on the occasion of her daughter Judy's third birthday. Ten little children gathered for an afternoon of play and a birthday party lunch and left for home with their favors. Mrs. B. Wallin assisted Mrs. Kurylo.

Mrs. John Kurylo of Fort William visited with her son Bill Kurylo and family over the weekend.

Congratulations to Peggy Wellings on winning the attendance prize at the Sportsman Show last week. Peggy and Jack spent Saturday in the Lakehead to receive this award.

Phyl and Ernie Woods were in the Lakehead last weekend to bring home their daughter Barbara from McKellar Hospital, where she had been a patient for the previous week.

Mrs. Frank Sechesky had her brother and sister-in-law, Mr. and Mrs. Arnold Langille, her nephew, Douglas Cooke, Mr. & Mrs. Edmund Lagille, and son Ronny, all of Isaac's Harbour Nova Scotia, arrive last Sat. for a visit.

Mrs. Marg Duriez and Mrs. Barbara Dejonghe were co-hostesses on Friday, April 11th at a Miscellaneous Shower for Miss Rickie Clairmont, whose marriage to Ken Johnson will be an event of May 16th. Seated in a decorated chair, the guest of honour received many lovely gifts from a decorated basket. Games were enjoyed by the guests during the evening and luncheon was served by the two hostesses.

Another shower honoured Miss Rickie Clairmont on Thursday, April 17th when Mrs. A. Desrosiers entertained for her. The hostess presented Miss Clairmont with the gifts from a decorated basket and she was assisted by Mrs. Frank Whitfield in serving the luncheon.

Mrs. Norah Cotton visited with the Reg Cottons during the past week, with Curtis Cotton joining her for the weekend.

Mrs. Grace Moores and Mrs. Ethyl Boyd have their mother, Mrs. Helen Adams of Campbellton New Brunswick, and their sister, Mrs. Robert Edwards with her children Robin, Brenda and Hallie of Montreal visiting with them this week enroute home from their trip to the West Coast.

Congratulations to Rudolf Gerlach and Eugene Michniewicz who received their Canadian Citizenship on April 16th, 1958.

JIM-JAM COFFEE BRAID

Bake at 350° about 20 minutes.
Makes 1 fifteen-inch-long braid.

- 1 package hot-roll mix
- 1 cup strawberry jam
- $\frac{1}{2}$ cup finely cut dried apricots
- $\frac{1}{4}$ cup chopped walnuts
- 1 tablespoon melted butter or margarine
- 2 tablespoons sugar

1. Prepare hot-roll mix and let rise, following label directions for "richer dough."
2. While dough rises, combine jam, apricots, and walnuts in small bowl.
3. Knead raised dough; place on greased large cooky sheet set on a damp towel; roll out dough to a rectangle, 14 x 8; spoon filling down middle.
4. With scissors, cut dough along either side of filling into 1-inch-wide strips; fold side to side; seal in filling at each end.
5. Cover; let rise in warm place, away from draft, until double in bulk; brush top with melted butter or margarine; sprinkle with sugar.
6. Bake in moderate oven (350°) 20 minutes, or until golden-brown.