



A weiner roast was held at the Mouth of the River Monday on the occasion of Donna Brown's eleventh birthday. The kids enjoyed games and races, and roasting their weiners and marshmallows before the evening came to an end.

Mrs. Marg Simmer had a party Monday when her daughter Lynn celebrated her seventh birthday with the help of nine of her young friends. Games and contests were conducted and Margo Anderson and Fat Simmer assisted with the serving of the birthday luncheon.

Charlie Simmer had his sister, Mrs. Roy Knibbs of Fort William with Donnie and Brian down last weekend and they were accompanied by his mother, Mrs. Annie Simmer who is remaining on in Terrace Bay for a week's visit.

Mr. Carl Boehn of M'gladbach, Germany visited with his neice and nephew-in-law, Linda and Hans Kessler. Mr. Boehn had been in Sault Ste. Marie on business. The Kesslers accompanied him by car to the Lakehead where he took the plane Monday back to his home in Germany.

Visiting at the home of Mildred and Vic Welsh last weekend and throughout this week have been Mildred's uncle and aunt, Mr. and Mrs. W. J. Duncan of Gravenhurst, Ontario, her cousin Raymond Duncan of Toronto, and her brother-in-law and sister, Mr. and Mrs. Leo Aber of Toronto. The occasion for the family gathering was the retirement of Mildred's Dad, Mr. George Duncan in Schreiber last Wednesday, May 28th when a dinner and reception was held in his honour.

Sherri Timpano celebrated her eleventh birthday with a party at her home last Sunday when she entertained fourteen of her friends. Gayle Sweet assisted Mrs. Timpano with the games and lunch for the group attending.

Down for the weekend with Rosemary and Bill Sernesky and to attend the Christening Sunday of Shawn William Sernesky were Bill's parents, Mr. and Mrs. F. Sernesky, his brothers Ed and Tom and their families all of Fort William. Godparents for Shawn William were Mr. and Mrs. Tom Sernesky.

During their Bridge Club windup Saturday at the home of Mrs. Jean Whalen, members took the occasion to present Mrs. Joyce Rundle, a member for the past two years, with a gift and their best wishes before her departure. Members enjoyed a turkey dinner and their husbands joined them for a party later in the evening at the Whalen home.

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EGG CUTLETS

- 4 tablespoons butter
- 1 medium onion, minced
- 4 cups soft bread crumbs
- 1 cup milk
- 8 hard-cooked eggs, chopped
- $1\frac{1}{2}$ teaspoons salt
- 1 teaspoon celery seed
- $\frac{1}{4}$ teaspoon pepper
- $\frac{1}{4}$ cup chopped parsley

Melt 2 tablespoons butter in large saucepan. Add onion, and cook 5 minutes. Add bread crumbs and milk. Cook over low heat, stirring, 2 minutes, or until thick and blended. Add remaining ingredients; mix well. Cool. Shape into 8 flat patties, and brown on both sides in remaining 2 tablespoons butter. Serve with ketchup if desired. Serves 4.

HANDY HINTS

Stuffed olives add that little something extra to a box lunch. By sticking three or four on an extra long toothpick they are more easily wrapped and convenient to eat. To prevent the crust topping on a casserole from getting soggy on the under side, fit a piece of heavy aluminum foil over the top of the baking dish and place your crust dough on this for the last 20 minutes of cooking. Remove foil, slip crust onto casserole.