

What's Cooking!



SAVORY BEEF PIE

- $\frac{1}{4}$ cup flour
- 2 teaspoons salt
- $\frac{1}{4}$ teaspoon pepper
- $\frac{1}{2}$ teaspoon celery seed
- 2 pounds beef chuck, cut in 1-inch cubes
- $\frac{1}{4}$ cup margarine
- 3 cups water
- 12 small white onions
- 4 carrots, cut up
- 4 potatoes, cut up
- Dash bottled sauce for gravy
- Pastry

Mix flour, salt, pepper, celery seed. Roll meat in mixture; brown on all sides in margarine. Add water; cover, simmer $1\frac{1}{2}$ hours. Add onions, simmer 20 minutes longer; add carrots, potatoes, simmer 20 minutes, or until meat and vegetables are tender. Add gravy sauce and more water if necessary. Meanwhile make Pastry. Turn meat, vegetables into casserole, arrange baked Pastry on top. Serves 6.

TO MAKE PASTRY: Sift together 1 cup sifted flour, $\frac{1}{4}$ teaspoon baking powder, $\frac{1}{2}$ teaspoon salt. Cut in $\frac{1}{3}$ cup shortening until like coarse meal. Mix 1 egg yolk with water; add to dry ingredients. Gather dough, roll into a circle $\frac{1}{4}$ inch thick. Cut into 6 wedge-shaped pieces with pastry wheel, or knife. Prick with fork. Brush with egg white. Bake in hot oven, 425°F., 8 to 10 minutes.

Bob Adamo is home from St. Michael's College in Toronto with his parents, Mr. and Mrs. Joe Adamo. Joseph Marcella and Gilles LeBlanc returned from Campion College in Regina, Saskatchewan to visit with their parents, Mr. and Mrs. Cy Marcella and Mr. and Mrs. Art LeBlanc. Julie Stachiw and Emma Galvin returned from Fort William where they had attended King's College and are visiting their parents, Mr. and Mrs. Bill Stachiw and Mr. and Mrs. Hubert Galvin. Kit Thomas graduated from Niagara Falls High School in June and is home with his parents, Mr. and Mrs. Jack Thomas.

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Women of the Moose Installations (cont'd)

Officers installed were: Senior Regent, Muriel Mantey; Junior Regent Betty O'Neil; Junior Graduate Regent, Natalie Coates; Chaplain, Evelyn Partington; Treasurer, Molly Gross; Recorder, Elizabeth Burns; Guide, Leona Mercure; Assistant Guide Lois Haviland; Sentinel, Betty Smart; Argus, Betty Sweet; Pianist, Ann Todesco.

Legionnaire, Don LaPorte turned over the remainder of the meeting to the newly installed Senior Regent Muriel Mantey, who gave a speech of thanks for the opportunity of leadership and welcomed the out-of-town guests. Natalie Coates thanked the retiring officers for their guidance and leadership during the past year. Muriel Mantey presented a small gift to the retiring Senior Regent Natalie Coates, who responded. Installing officers were also presented with gifts and Governor Doug Thompson replied.

Senior Regent Muriel Mantey named the following chairmen of the various committees: Publicity - Virginia Galvin; Mooseheart Alumni - Bernice Williams; Mooseheart - Leona Leisander; Moosehaven - Rose Maillette; Hospital - Ann Stachiw; Child Care - Wallis Barker; Ritual - Marg. Duriez; Home-Making - Elsie Berndtsson; Social Service - Vi Fedorak; Membership - Nancy Marquis.

Following the close of the colourful installation ceremonies, members and escorts and their guests enjoyed a very delightful buffet supper, followed by dancing to the music of Ross Wilson at his Hammond organ.

COKE EMPTIES

Starting Friday, July 4th coke empties will be turned in to the coke crib near the west door (ground floor) of Bldg. #11.

AROUND THE TOWN - Mr. and Mrs. John Sech-sky visited over the weekend with their son and daughter-in-law, Frank and Lillian Sechesky.