

ANNUAL

Labor Day Celebration

SEPTEMBER 3RD. 1962

AT THE

Ball Field

ATHLETIC EVENTS TREATS FOR
WITH PRIZES CHILDREN

Dancing at Night

GET YOUR TUG OF WAR ENTRIES
ALL LINED UP

LOOK TO THE "NEWS" FOR FURTHER PARTICULARS!

NO COMMENT - (Calgary Herald)

Two Russian astronauts have just returned from numerous orbits around the earth as the result of unprecedented and astonishing advances in Soviet space technology.

By even the most optimistic estimates it will be two years before the United States is able to duplicate this feat.

President George Meany of the AFL-CIO is seeking a thirty-five-hour work week for his unions. He will also attempt to incorporate double-time pay for any hours worked in excess of the thirty-five.

President Kennedy has pleaded that the United States cannot stand a cut in effort or a sharp boost in labor costs in its struggle with the Communist world.

No further comment is necessary.

THE ENEMY:

I am more powerful than the combined enemies of the world. I have destroyed more men than all the wars of the nation. I massacre thousands of people in a single year. I am more deadly than bullets and I have wrecked more homes than the mightiest of guns. I steal in the United States alone over \$500,000,000 each year. I spare no one and I find my victims among the rich and poor alike; the young and the old; the strong and the weak, widows and orphans know me to their everlasting sorrow; I loom up in such proportions that I cast my shadow over every field of labor. I lurk in unseen places, and do most of my work silently;

you are warned against me yet you heed me not. I am relentless, merciless and cruel. I am everywhere - in the home, on the streets, in the factory, at railroad crossings, on land, in the air and on the sea. I bring sickness, degradation and death - yet few seek me out to destroy me. I crush, I maim, I devastate; I will give you nothing and rob you of all you have. I am your worst enemy.
I AM CARELESSNESS.

TOMATO CHILI SAUCE

36 Tomatoes - 12 large onions - 4 sweet red peppers - 2 sweet green peppers
5 Cups weak vinegar (3 cups vinegar, 2 cups water)
5 tablespoons salt - 1 teaspoon cloves -
1 teaspoon cinnamon - 1 teaspoon cayenne -
4 cups brown sugar.

Scald cleaned tomatoes with boiling water for about one minute. Drain water, peel, core and cut up the tomatoes into preserving kettle. Peel onions, remove seeds and membranes from peppers and chop finely or put through coarse food chopper. Add to the tomatoes and bring to a boil. Keep at this temperature for about 15 minutes then drain some of the liquid off if you like chili sauce thick. Now add the salt, vinegar and spices. Boil for 2½ hours - not too briskly. Add the sugar, mixing to prevent burning until sugar is completely dissolved.

Seal in hot sterilized jars.

Live one day at a time and the future will take care of itself.