

Continued from Page 9

weekend while her daughter Donna and Bonnie Hamilton were the guests of Bonnie's aunt, Mrs. G. Hogan in Fort William.

LABOUR DAY EVENTS

Labor Day, though cool, stayed dry and the events scheduled by the Unions for the Ball field were run off in great style. A record number of children took part in the events and prizes and treats were distributed galore. More details on this programme will be published next week.

To climax the day a Dance held in the Arena proved popular with the adults and here too prizes were distributed.

Highlight of the evening was the Safety Draw when five \$100.00 awards were made. The lucky winners were:- Ray Black, John Knight, Cliff Daley, Ludwig Petrus, Bill McKenzie.

HUNTING SEASONS IN THIS DISTRICT

DUCKS - Sept. 14th to December 14th incl.
Bage Limits - 5 per day, 10 in possession, none of which shall be a Canvasback or Red-head.

GEESE - in the agg. - 5 per day 10 in poss.

Migratory game birds may be hunted with a shotgun not larger than 10 gauge. Rifles must not be used.

RUFFED AND SPRUCE GROUSE - 5 per day - 15 in poss. - Sept. 14th to Dec. 14th, incl.

MOOSE - Oct. 1st, 1963 to Jan. 3rd, 1964, both dates inclusive.

DEER - Oct. 1st to Dec. 14th, 1963, both dates inclusive.

Moose and deer of either sex may be taken and there are no restrictions on the age of the animal to be taken. A hunter may hold a moose license and a deer license but not more than one of each in any year. Each license is valid to take only ONE deer or ONE moose.

If there is doubt about interpretation of any of the regulations, contact the Dept. of Lands and Forests for clarification before commencing your hunting trip.



**HEED THOSE JUNIOR COPS
AT THE CROSSINGS!**

*They are carefully selected and
trained . . . to KNOW their busi-
ness.*

SPICED BEETS

Use small beets, preferably young ones. Cut off all but two inches of the stem. Wash well and cover with cold water. Bring to a boil and cook till tender. In the meantime prepare the following pickling syrup.

2 cups vinegar

2 cups water

1½ cups sugar

1 stick cinnamon

t tsp. each whole cloves, whole allspice and mustard seed. Tie spices in a cloth, combine all ingredients and bring to a boil. Cook five minutes. Let stand while the beets are being prepared.

When beets are cooked, peel them. Bring the syrup to a boil and put the beets in. Simmer about 15 minutes. Remove the spice bag, pack the beets in hot sterilized jars and cover with syrup. Seal tightly and store away when cool. (For even more flavour undo spice bag and allow them to enter jars with beets.)

CANNED FIELD MUSHROOMS

Pick over and clear mushrooms. Wash them well in cold water. Place in pot, cover with water and bring to a boil. Simmer a few minutes. Drain in a colander. Rinse with cold water. Put in pot once more and bring to a boil. Do not add water—they will make their own liquid. Salt in the pot, allowing about a teaspoon of salt to each quart sealer, mix and pack into hot sterilized jars. Place in a canner, cover with water and cook the pint sealers two hours and quart sealers three hours.

To freeze field mushrooms simply parboil them, after cleaning, rinse, drain and pack into suitable containers. To use, let them thaw, then cook as fresh.

HINT - add a diced apple to your sauerkraut and the neighbours won't know what you are cooking.

Some people are like blotters; they soak up everything and get it all backwards.



Some of those who received awards at last Thursday's award night. Photo By R. Cotton