

Let's Eat

BY

IDA BAILEY ALLEN

TOMORROW'S DINNER

- Anchovy Hor d'Oeuvre
- Saladettes
- Little Meat Loaves
- Mushroom or Tomato Sauce
- Buttered Rice
- Spinach (Frozen-Chopped)
- Half-Frozen Canned Pears with Cream Cheese and
- Cinnamon Graham Crackers
- Coffee Tea Milk

Measurements level; recipes for 2

(To enlarge to family size for 6, multiply ingredients by 3)

ANCHOVY HORS D'OEUVRE SALADETTES

- 2 quarters of a head of lettuce
- 2 pimentos, quartered
- 4 anchovies or use sardines
- 2 halved hard-cooked eggs
- 4 slices pickled beets
- 2 cleaned radishes with tender tops
- 2 cleaned scallions without tops
- 2 hearts of celery or Belgian endive, split
- Bread and butter pickles

Arrange individually. Place lettuce in centre of salad plate. On this arrange 2 pieces pimento. Cross 2 anchovies or sardines on top. Around this arrange remaining ingredients except pickles. Add these for finish and garnish. Pass oil and wine vinegar.

LITTLE MEAT LOAVES ON TOAST

- 1/4 lb. ground raw beef
- 1/4 lb. ground raw veal
- 1/4 lb. ground raw pork
- Ground together
- 1/4 c. soft bread crumbs
- 1/4 c. tomato juice
- 1 egg
- 1/8 tsp. salt
- 1/8 tsp. pepper.
- 1 tsp. scraped fresh onion
- 1/2 tbsp. table mustard
- Buttered toast decrusted
- 1- (8 oz.) can tomato or mushroom sauce

Combine ingredients except toast and sauce; pack into 6 oiled large muffin pans. Bake in mod. oven, 375 deg. F., for 25 minutes.

Unmold on buttered toast. Top with seasoned tomato or mushroom sauce (canned).

To vary loaf flavor add one of following 1 tsp. minced oregano or 1 tsp. minced sage or 1/4 c. minced celery or/and 1/2 a minced seeded green pepper.

HALF-FROZEN CANNED FRUITS

For a refreshing frozen dessert for two, turn contents of a buffet-size can of pears or sliced peaches or raspberries or plums or apricots into small freezer tray. Add few drops lemon juice; stir in little sugar to taste.

Freeze about 30 min. Stir freezing fruit from the edges—it should merely be "frapped" throughout, not frozen hard. Serve in cocktail glasses.

Attention!

MOOSE MEMBERS AND THE GENERAL PUBLIC --

A MOOSEHEART FILM WILL BE SHOWN

OCTOBER 27TH - 2 P.M.

IN THE MOOSE HALL

Bring your families and friends to see this wonderful film --

It's FREE!

STORK CLUB

Born to, Mr. and Mrs. P. Pluta of Terrace Bay, on October 8th, a daughter.

Born to, Mr. and Mrs. D. Large of Terrace Bay, on October 16th, a daughter.

Born to, Mr. and Mrs. L. Weaver of Schreiber on October 16th, a son.

KNIGHTS OF COLUMBUS OFFICIAL HOCKEY RESULTS

Player	G.	Assts.	Winner	Amount
Baun			L. Chicoine	2.00
Kelly			J. Dejonghe	2.00
Douglas			B. Hiller	2.00
Duff		1	P. Small	12.92
Litzenberger			K. O'Brien	2.00
Horton	2		A. Beaulieu	23.84
Stewart			D. & J. Campbell	2.00
Harris			H. Tremblay	2.00
Shack			A. Gauthier	2.00
McMillen			E. Rennette	2.00
Pulford		1	J. McCuaig	12.92
Stanley			J. Shubaly	2.00
Mahovlich			L. Gavin	2.00
Armstrong			J. Anderson	2.00
Keon			A. Adamo	2.00
Nevin		1	F. Rielly	12.92
Goal Tender			A. Black	2.00

Game of Oct. 19th Total \$ 88.
Score - Toronto 2 vs. Detroit 1

NEXT WEEKS' SHUTOUT POOL \$ 50.00

BAND NEWS

Early in November Beginner's Classes will start. Several small horns are available for those interested (any age).

Regular Band practises are held Wednesday evening at 7.00 P.M. each week in the Kindergarten Room of the Public School.

Classes will be under the leadership of Bill Farrell and Bandmaster Lohr.

All musicians (visitors or local) are always welcome. Band President this year is Don Whitley.

Mr. Harry Ward visited last week with his daughter-in-law and son, Gussie and Alan Ward in Ft. William.

For his 6th birthday, Joey Campbell invited 12 boys to join in party celebrations Saturday afternoon. The play period was followed by party lunch and cake and the boys left for home with party favors.

Bobby Gould celebrated his 12th birthday on Monday, October 21st, with a supper party to which he invited 7 chums. Games and play concluded the evening.

Car Wash \$1.

ADAMO'S GARAGE

PER

- SATURDAY - OCT. 26th

CAR!

9.00 A.M. to 4.00 P.M.

Help the boys in Navy Blue to help themselves.



Sponsored by ..

The Navy League of Canada
Terrace Bay Branch