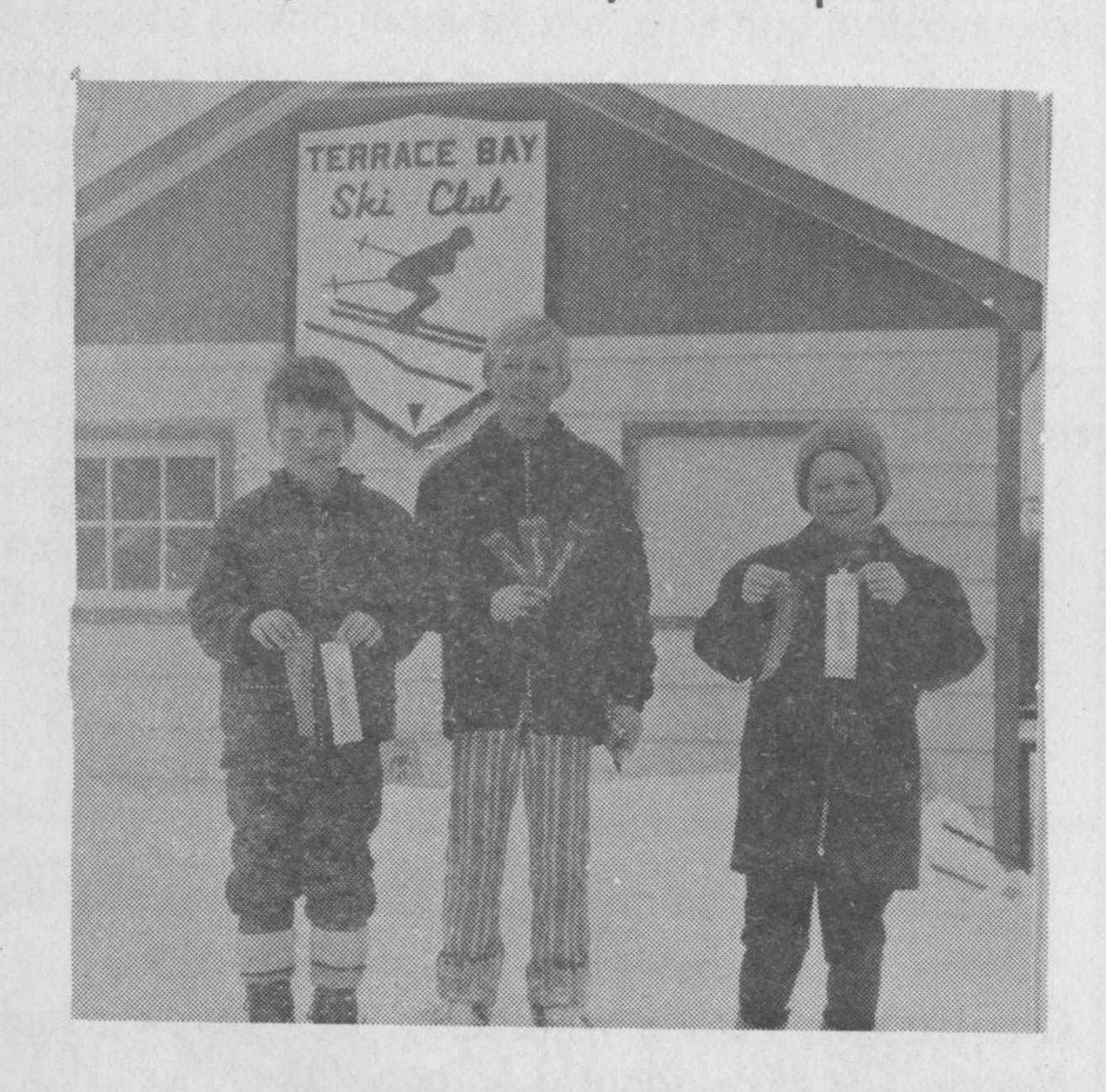
(continued from page 5 ... Ski Club News)

Photo below shows Junior Boys, left to right - Russ McBride, Dan Moore, George Moore.

Photo next column shows Junior Girls, left to right Leslie McBride, Lori McBride, Ann Stephen.





THIS OFFER EXPIRES APRIL 30th, 1972



WE'LL SHOW YOU HOW TO SAVE INCOME TAX DOLLARS

You can save tax dollars by investing part of your income in a registered Retirement Plan.
You can deduct registered investments from taxable income.
Then you can look forward to a much larger retirement income - partly paid for by tax savings.

M. K. Morrison
will be at
The Terrace Bay
Motor Hotel
Tuesday, Wednesday
& Thursday of each
week during March
and April.



A COMPLETE PERSONAL FINANCIAL SERVICE

"Hot" cheese salad...

You will need:

6 - 7 individual baking shells or ramekins

2 cups fresh, tinned or frozen crab meat and shrimp (1 lb. shrimp — ½ lb. crab meat)
1 medium onion, chopped

1/4 cup chopped green pepper 1/4 cup toasted, slivered almonds

1 cup chopped celery

2 cups coarsely shredded Imported Holland Edam or Gouda

1 cup mayonnaise

1/4 cup lemon juice 1 tablespoon grated lemon

1/2 teaspoon salt

1/4 teaspoon dry mustard

½ cup bread crumbs

2 tablespoons butter, melted

Combine fresh, tinned or frozen seafood, Imported Holland Edam or Gouda and chopped vegetables. (If you do not have fresh seafood, tinned or frozen varieties may be substituted.) Set combination aside. Mix mayonnaise, lemon juice and rind, salt and mustard; combine with seafood mixture. Spoon about one cup into each shell or ramekin. Combine crumbs and butter for topping and sprinkle over mixture in each shell. Bake in 300°F. oven 10 - 15 minu until just heated. Top with more shredded imported Holland Edam or Gouda — (mixture may be heated in one 1½ - 2 quart casserole for 20 -25 minutes). 6 servings.