Social and Personal

Lieut. Nursing Sister Grace Davey returned to her duties at Chorley Park Military Hospital Monday after a pleasant two weeks' furlough, part of which was spent in New York City.

Mr. and Mrs. William Henderson, Toronto, wish to announce the engagement of their third daughter, Rebecca Jean, to Corporal Clayton J. Wise of Camp Borden, son of Mr. and Mrs. Jesse Wise of Bentinck, the marriage to take place quietly early in December.

Mr. and Mrs. William A. Macdonald spent a few days in Toronto, where Mr. MacDonald attended a Beekeepers' Convention.

Misses Joyce Phillips and Jean Daniels spent the week-end with friends and relatives in Kitchener.

Mr. and Mrs. George Finnie, Acton, have sold their farm and have taken up residence in Durham with her brother, Mr. A. B. McLellan.

Mr. George McKay, who is spending the winter months with members of his family in Western Ontario, visited in town for a couple of days this week.

HYMENEAL

HARRISON - COLLINS

Annette Street Baptist Church, Toronto, was the setting for a pretty wedding on Saturday, November 25, at 4 p.m. when Eva Florence, youngest daughter of Mr. and Mrs. Frank Collins, Bloor Street, was united in marriage to Pte. Clarence Elroy Harrison, only son of Mr. and Mrs. Clarence Harrison, Swinton Park. Rev. Dr. Imrie officated and Mr. George Summers played the wedding music.

The bride, given in marriage by her father, looked lovely in a floor-length gown of white sheer with finger-tip veil falling from a sweetheart halo. Her bouquet was of red roses. She was attended by her sister, Mrs. James Shields, Ottawa, in a gown of pink sheer with veil and bouquet of Talisman roses. Mr. Archie McEachern, Priceville, brother-in-law of the groom was best man. The ushers were Mr. Harry Ward and L.A.C. James Shields, brother-in-law of the bride. Mrs. William Ridd, the bride's sister, sang "Because" during the signing of the register.

A reception was held at the bride's home, the bride's mother receiving the guests in a gown of blue crepe with corsage of red roses. The groom's mother wore dusty pink crepe with corsage of pink chrysanthemums and red rosebuds. A buffet lunch was served to about twenty guests.

For travelling the bride chose heavenly blue crepe with black accessories. After a short honeymoon at the home of the groom's parents, the groom will resume his duties at Brantford, while the bride will reside in Toronto.

RECENT BRIDE HONOURED AT TEA

A delightful tea was given by Mrs. William A. Macdonald and Mrs. Roy Lawrence at the home of the former on Wednesday afternoon of last week, in honor of the recent bride, Mrs. Delbert C. Moore, formerly Irene Cooper of Clarksburg.

The guests were received by Mrs. MacDonald and the bride was introduced by Mrs. Lawrence. The bride was attractively gowned in lipstick red with black feather hat .

The tea table was arranged with lace cloth and pink 'mums, flanked with candles. Mrs. Charles Moore poured tea and the assistants were Misses Velma Blythe, Bernice Whitmore and Mrs. Cecil D. McLean.

Those attending from Clarksburg were Miss Ethelwyn Johnson, Mrs. A. Cooper, Miss Jean McMurchey, Miss Ella Johnson and Miss Greta Johnson.

SOUTH GLENELG FARM FORUM

The South Glenelg Farm Forum met Monday night at the home of Mr. and Mrs. Ed. Strong with over forty presen. After hearing the broadcast on the Veterans' Land Act, the merits and shortcomings of the Act were discussed in three groups. The Government has made it possible for returning men to start up farming. The communiy also holds a large responsibility for those boys who have missed out on their best years of gaining a first hand knowledge of farming and it was recommended that they be given a course at an Agricultural College. It is also our job, as neighbours, to see that any boy, settling in our community, gets the sympathy and undersanding that he will surely need to help adjust him to civilian life. With the high cost of farm machinery he will need the help of co-operative ownership of machinery or where more practical an opportunity to rent it at a low cost. They have made it possible for us to keep and enjoy our farm homes and we must never stop remembering this.

All enjoyed the recreataional period which consisted of community singing and a vegetable contest. An hour's dancing was enjoyed to music supplied by Stanley Sharpe and Mrs. D. Lawrence. Lunch was served by the hostess and helpers.

BORN

McAULIFFE—Mr. and Mrs. John David McAuliffe, of Martin Manor, Gravenhurst, wish to announce the arrival of a daughter, Susan Elizabeth, on December 1, 1944. A sister for Judith Claire.

WITH THE CHURCHES

DROMORE Y. P. S.

The regular meeting of the Dromore Y. P. S. was held on Monday evening at the home of Mr. and Mrs. Walter Ferguson. The meeting opened with singing psalm 19, followed by the Lord's Prayer repeated in unison. The minutes were read and adopted and the business discussed. Hymn 752 was sung. Roll call, a favourite Bible verse, was answered by all. The scripture readng was given by Russel Taylor. Psalm 27 was sung. Alex McGillivray gave an interesting topic. A duet by Kenneth and Margaret Leith was enjoyed. Roy Eccles led in prayer and Mr. Harold Randall took charge of the Bible Study which was on the third and fourth chapters of Acts. The offering was received and hymn 677 was sung. The Mizpah benediction was repeated and lunch was served by the hostess. The meeting closed with singing the National Anthem.

PRESBYTERIAN LADIES AID

The annual meeting of the Ladeis Aid of the Presbyterian church was held at the home of Mrs. J. Alexander on Friday afternoon. The president, Mrs. J. Sharp, was in the chair and opened the meeting with a hymn and the Daily Prayer. Mrs. J. McGowan read the scripture lesson from the 10th psalm, followed by a hymn. The secretary read the minutes of the previous meeting which were approved as read.

The following officers were elected: President, Mrs. John Sharp; First Vice-President, Mrs. J. Burgess; 2nd vice-president, Mrs. T. H. Sneath; Secretary, Mrs. Turnbull; Assistant Secretary, Mrs. A. W. H. Lauder; Treasurer, Mrs. C. H. Moffat; Pianist, Mrs. John Alexander.

The meeting closed with the National Anthem, followed by the Lord's Prayer in unison.

PRESBYTERIAN Y.P.S.

The weekly meeting of the Young People's Society was held in the basement of the church on Monday evening with a splendid attendance of members. The meeting was opened by singing "Come to the Saviour, Make No Delay" after which Rev. P. W. MacInnes led in prayer. Douglas Donnelly read psalm 26 as the scripture lesson. Betty Taylor read the minutes of the previous meeting. These were adopted. The roll call was answered by the word "Shakespeare". Next week's roll call will be the author of a favourite book. A letter of thanks was read from the Baptist Young People who were guests of the Presbyterian Young People last week. Tom Firth outlined the work of the Provincial Society and distributed pledge cards for the members to pledge a certain amount of money for the Society. Tom Firth was appointed canvasser for the work.

Miss Mabel Sharp conducted a very interesting Bible Contest, dividing the young people into four groups representing the four universities, Queen's, Toronto, London and McMaster. Ross Taylor read an excellent article on "The Unknown God". Mr. MacInnes moved a hearty vote of thanks to both Miss Sharpe and Ross for their splendid contribution to the programme. The hymn "Saviour Like a Shepherd Lead us" closed the meeting followed by the Mizpah benediction repeated in unison.

KNOX UNITED W. M. S.

The closing meeting for 1944 of the W. M. S. of Knox United church was held in the Sunday School room on Friday, December 1. The associate members were the guests of the society and they also assisted in the very interesting Christmas programme. The subject for the program was Canadian Friendship. The first part was the devotional "God's Gift to Us" and was conducted by the president, Mrs. H. C. McKechnie, with all joining in the responses and hymns.

The second part of the programme was "Our Gift of Adoration and Praise" and the leader was Mrs. A. W. March with five ladies assisting. In the centre of this group was a table on which were six candles. Mrs. March lit the first one. After reading the "Magnificat" in unison and explaining that although the Jews rejected their Messiah, yet the disciples and early Christians were Jews and it was into a Jewish home that Christ was born, Mrs. R. R. Catton lit a candle of friendship for the Jews in Canada.

Mrs. Cecil Moffat lit a candle of friendship for the French Canadians, who worship with us in the Catholic, the universal church of Jesus Christ. A French carol "O Come All Ye Faithful" was sung by all.

Mrs. John Petty sang a Polish carol "Infant Holy, Infant Lowly" and Mrs. M. Leeson lit the candle of friendship for all newcomers of Catholic faith from Europe, who have come to make their home in Canada.

The Protestant Reformation was started by a German, Martin Luther and one of our loveliest carols is known as Luther's Cradle Song. This was sung by three little girls, Catherine Manus, Rosalyn March and Jalna Sharpe. The English carol "The First Nowell was sung as a duet by Mrs.

(Continued on page 8.)

THE MIXING BOWL

By ANNE ALLAN

Hydro Home Economist

Hello Homemakers! If there is one thing I enjoy it's going to the market on Saturday morning, where one can wander around and search out the choice offerings which the farmer has brought in from the country and arranged in colorful clusters, where we can pick and choose whatever suits our fancy and our pocketbooks.

At present the stalls are filled to overflowing with that old favourite, the cabbage family, which includes everything from the snowy white head of cauliflower, broccoli, sprouts, curly savoys, to the big, firm purple and white drum heads which supply the main ingredient for the kraut crock and the winter salad bowl. There's always an abundance of bright green parsley, dark red beets, and big bunches of long Chinese cabbage, and bags of potatoes.

It is also interesting to see how many men are now going with shopping lists cautiously investigating each purchase they are making for the homemaker. Then there are the youngsters trailing their wagons with an air of independence and carrying the family shopping list to the market vendors. To show how much she appreciates this friendly shopping assistance, the homemaker might plan to make a few special goodies ahead of the holiday. Cookies are a universal favourite, so here are a few recipes along with other Christmas suggestions.

Christmas Cookies

1 cup molasses, ⅝ cup brown sugar, 1¼ cup shortening, 2 unbeaten eggs, 2 tsp. ground cloves, 1 tbsp. chopped orange peel, 7 cups flour, 2 tsps. soda, 2 tbsp. warm water.

Heat molasses and add sugar. When sugar is dissolved and mixture is still warm, stir in shortening, unbeaten eggs, cloves and peel. Pour into mixing bowl and stir till well blended. Add 4 cups flour. Dissolve the soda in the water and add. Work in rest of flour except ½ cup reserved for flouring board. Chill dough in electric refrigerator and roll out about ⅛ inch thick. Use fancy shapes for cutting if you have such. Bake on greased cookie sheet in hot oven, for 5 minutes. This makes about 100.

Shortbread Cookies

½ pound butter, ½ cup fruit sugar or rolled granulated sugar, 2 cups sifted rice flour.

Cream butter and gradually blend in Add the flour, a third at a time, and combine very well after each addition—if flour becomes difficult to work in with a spoon, use the hands. Turn dough onto a lightly floured baking board and knead in additionai flour until cracks appear in the surface of the dough—avoid working in any more flour than will bring the dough to the cracking point. Pat and roll dough to about one-third inch thickness; using a floured cutter, cut dough. Cookies may be decorated with a piece of cherry before baking; or prick the top with the tines of a fork. Bake in a very slow oven, 275 degrees, about 40 minutes—until cookies are set.

Yuletide Fruit Bars

1 cup all-purpose flour, 1 tsp. baking powder, ½ tsp. salt, 1 cup light brown sugar, ¼ cup melted shortening, 1 tbsp. of grated orange rind, 2 eggs, 4 cups cranberries, 1¼ cups citron peel, cut fine.

1. Sift flour; measure, sift again with baking powder and salt combine with sugar.

2. Add melted shortening and orange rind to well-beaten eggs; combine with dry ingredients.

3. Put cranberries through coarse grinder; add with peel to first mixture; mix well.

4. Pour into shallow well-greased pan 11 by 7 inches, bake in electric oven (350 deg.) 50 to 60 minutes.

5. Cut in bars while warm. Makes 24 bars.

Jam Niptoes

2 cups sifted flour, 3 tbsps. baking powder, ½ tsp. salt, 2 tbsps. sugar, 4 tbsps. shortening, 1 egg, 2/3 to ¾ cup milk, jam (any flavour desired).

Sift flour, baking powder, salt and sugar together. Cut in shortening. Beat eggs and add milk. Add to dry ingredients to make a soft dough. turn out on floured board and knead gently one-half minute. Roll out to ⅛-inch thickness. Cut into three-inch squares. Cut diagonally from the corner toward the centre, making the cut about one inch long. Place a teaspoon of jam in centre of each. Fold corners toward centre, pinwheel fashion. Bake on ungreased baking sheet in electric oven (450 deg) 10 to 12 minutes. Makes about 48.

TAKE A TIP

1. Cut refrigerator cookie dough for baking in thin slices, with a long, sharp, thin-bladed knife, using a sawing motion and pressing very lightly.

2. If a cookie maker is used, pack the dough in it tightly, being careful not to leave empty spaces or holes.

3. Substitute lard or similar fat for butter, but be sure to increase the amount by one-fifth and increase the amount of salt in the recipe.

4. Time the first pan of cookies accurately in the electric oven, Thereafter cookies can be baked by the clock.

5. Cookie sheets should not be too large or too deep. There should be one inch of space on all sides to all circulation of heat to obtain "even" cooking.

Anne Allan invites you to write to her c o The Chronicle. Send in your suggestions on homemaking problems and watch this column for replies.

MISS C. MAIR RESIGNS FROM HOSPIATL STAFF

Miss Catherine Mair, who has been on the staff of the Durham Red Cross Memorial Hospital for the past seven years, has resigned and is returning to her home in Chesley.

Prior to leaving town Miss Mair has been guest of honour at several social events.

Mrs. Clen Rowe entertained in her honour when a treasure hunt for personal gifts was a feature of the evening. Bridge was played.

Mrs. Cecil Barber entertained at a dinner at her home on Tuesday evening when a number of friends of Miss Mair were present.

On Thursday night Mrs. E. Schenk and Mrs. T. F. House were hostesses at the home of the former. Bingo was played followed by four tables of court whist at which Mrs. Pearl McKay of the hospital staff was the winner. The guest of honour was presented with a setting of four of china dishes.

RED CROSS SOCIETY MET

The regular meeting of the Durham branch of the Red Cross Society was held in Queen street church on Tuesday when the ladies spent a busy afternoon. The following articles were packed for shipment to headquarters: 10 pr. seamen's socks; 20 pr. seamen's mitts; 5 sleeveless sweaters, navy; 30 prs. Grey service socks; 30 pr. Airforce socks; 10 turtle-neck sweaters, airforce; 10 long-sleeved High-necked khaki sweaters; 30 prs. khaki gloves; 97 articles for babies; 90 gauze napkins; 96 sanitary pads; 18 quilts.

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TEXAS Grapefruit 96's 4 for 29c

WASHED Turnips - - lb. 3c

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WASHED Parsnips 3 lbs. 20c

Spy Apples Domestic 4 lbs. 25c bushel $2.35

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