

Social and Personal

Cpl. F. R. Bolger, spent the weekend with her parents, Mr. and Mrs. J. Bolger. Cpl. Bolger, who has been stationed at St. Clair Barracks, Toronto, for some time is taking a course in cooking at the basic training centre, Kitchener.

Mr. and Mrs. Lyle Jackson of Listowel and Mrs. John Orchard of Mount Forest visited recently with Mr. and Mrs. George Smith.

Mrs. Philip Lawrence left for Toronto Saturday and will spend the winter with her daughter there.

Women's Institutes

ROYALTIDE WOMEN'S INSTITUTE

Royaltide Institute branch met on December 15 at the home of Mrs. J. C. Queen with the president, Mrs. W. J. Allan in the chair. The scripture reading was chosen from St. Matthew's Gospel and read by Mrs. James Johnson. Mrs. R. Wilson, secretary-treasurer, gave several reports and read an interesting letter from Pte. Lawrence Acheson, now in Holland, who received his Christmas box from the branch. A letter received from Percy Gordon, who recently left Camp Borden, was also read. Several of the members offered to write the Overseas soldiers during the month of December. Conveners Mrs. E. Lindsay and Mrs. R. Wilson were appointed to pack boxes for local soldiers and shut-ins.

Red Cross report on knitting by Mrs. Queen and on sewing by Mrs. W. J. Allan and the local report on knitting by Mrs. S. Mead, were given.

Mrs. S. Mead was appointed convener for Wartime Prices and Trade Board. All joined in singing the Christmas Carols "While Shepherds Watched their Flocks by Night" and "Holy Night" were sung.

The topic was given by Mrs. Gordon "The Story of the Brief Life of Jesus" and Mrs. Mead sang a solo, "Joy to the World, the Lord has come". The meeting was closed by singing the National Anthem. Lunch was served by the hostess and assistants.

SOUTH GLENELG INSTITUTE

The Christmas meeting of the South Glenelg Women's Institute was held on Thursday, December 14, at the home of Mrs. George Whitmore with an attendance of twenty-one members and visitors. In the absence of the president, Mrs. James Brown, the second vice-president, Mrs. George Newell presided. Mrs. Percy Ledingham, acted as secretary. The meeting was opened in regular form and Mrs. Gordon McCracken read the scripture lesson. A letter was read from Pte. James Wilson in Italy, thanking the Institute for his Christmas parcel. Reports were heard from the standing committees. Mrs. W. B. Patterson reported eight boxes packed and mailed to boys stationed in Canada. The ladies decided to give local Red Cross Hospital a useful gift. Mrs. A. Aljoe and Mrs. McCashlin were appointed to look after this. Mrs. George Stewart and Mrs. John McGirr were appointed to remember shut-ins with a Christmas treat. Several Christmas carols were sung in community singing.

Mrs. S. Mead from Royaltide Institute was present and gave a very interesting report of the Institute Convention held in Toronto, at which she was a delegate. A vote of thanks was tendered Mrs. Mead by Mrs. Reg. Strong. Mrs. Allie McGirr gave a reading "The Farmer's Wife". Mrs. Thomas Bell sang a solo and a paper on "Christmas Facts and Fancies" was given by Mrs. W. Weir. A flower contest "Grandmother's Garden" was conducted by Mrs. Walter Ewing and won by Mrs. W. B. Patterson.

The meeting closed with the National Anthem and Grace. A lovely lunch was served by the hostess and conveners.

BORN

HAMMER—In Strathcona Private Hospital, Toronto, Thursday, December 14, 1944, to Mr. and Mrs. Alan Hammer (nee Dorothy MacFarlane), a daughter.

Waving
All Our Friends
and Customers
A Merry
Christmas
and
A Beautiful
New Year

MOODY'S
Beauty Shop

WITH THE CHURCHES

ST. PETER'S ALTAR SOCIETY

The ladies of St. Peter's Altar Society met at the home of Mrs. H. Sullivan on Friday evening. Twelve members were present. The ladies wrapped boxes of candy and apples to be distributed to the children at their Christmas concert. The hostess served lunch at the close of the meeting.

PRESBYTERIAN Y. P. S.

The weekly meeting of the Presbyterian Y.P.S. was held in the basement of the church on Monday evening. Frances Cluey presided over the meeting in the absence of the president, Douglas Donnelly. The meeting opened by singing "Hark, the Herald Angels Sing" and "O Little Town of Bethlehem". Beverly Taylor read the Christmas story from Matthew 2: 1-20. Mr. MacInnes led in prayer. "O Come all Ye Faithful" was sung. The secretary read the minutes of the last meeting and the roll call was well answered by a Christmas message. Miss Sharp moved that the executive meet to plan meetings for the next few months. This was seconded by Bernice Cluey.

Frances Cluey conducted some very interesting games. The meeting closed by repeating the Mizpah benediction in unison.

ALTAR SOCIETY ENTERTAINED CHILDREN

The annual Santa Claus Party given by the Altar Society for the children of St. Peter's Church, was held on Sunday afternoon at the home of Mrs. Louis Armstrong. The children presented a programme to a very appreciative audience—the mothers and the younger brothers and sisters. The numbers included Deck the Hall, O Little Town of Bethlehem, Hark the Herald Angels Sing, The First Noel, Silent Night and O Come all Ye Faithful, sung by the whole group; a vocal solo, Cantique de Noel, by Marie McAuliffe; piano solos by Adine Gorsick and Louise Armstrong; recitations by Joe Morris, Sheila and Margaret Sweeney and Perrin Gardner. The final number was a Christmas play, "The Owner of the Stable" with an outstanding cast including Marie, Margaret and Andrew McAuliffe, Beverly and Bradley Armstrong, Terry and Norine Hamilton and Sarah MacMillan.

Following the programme, Santa Claus, who was on his way to Varney, dropped in to distribute candy and apples to the children. The jolly old fellow questioned many as to their conduct during the year and he was received with cheers, laughter—and some frightened wails from wee ones. But he won all hearts and left a contented company.

Father Mulhall commended the performance of the children and thanked Mrs. Wilson for helping them with their work and Mrs. Armstrong for the use of her home.

PRESBYTERIAN W. M. S. HELD ANNUAL MEETING

The annual meeting of the Presbyterian W. M. S. was held at the home of Mrs. J. Burgess on Thursday afternoon, Dec. 14. The president, Mrs. Sneath, occupied the chair and opened the meeting by singing hymn 168. The Christmas story was read by Mrs. W. Keller from St. Luke 2:1-20. The minutes of the last meeting were read and adopted. The reports of the different offices were read and all were approved. These were most satisfactory and Mrs. Sneath thanked all the members for the year's work and for their whole-hearted support. She spoke of her six months' absence and of how well Mrs. Grant had taken her place. After some discussion it was decided to leave the arrangements for the Peace Offering over until Mrs. Strachan's broadcast had been heard early in January. Before the election of officers was proceeded with a life membership certificate was presented to the treasurer, Mrs. G. Sharp, by the Society. Mrs. MacFarlane through the Robertson Auxiliary, Knox Church, St. Catharines, sent a life membership and pin to be given to her cousin, Mrs. D. M. Young.

Then followed the election of officers, Rev. P. W. MacInnes taking the chair: Hon. Presidents, Mrs. P. W. MacInnes, Mrs. S. Patterson; Pres., Mrs. T. H. Sneath; 1st vice-pres., Mrs. J. F. Grant; 2nd vice-pres., Mrs. J. Burgess; treasurer, Mrs. Geo. Sharp; Secretary, Mrs. D. M. Young; Welfare and Welfare, Mrs. P. W. MacInnes; Expense, Mrs. J. Hepburn; Supply, Mrs. John Morrison; Home Helpers, Mrs. F. MacPherson; Glad Tidings, Mrs. C. Moffat; Literature and Library, Mrs. P. Patterson; Pianist, Mrs. Jas. Lawrence; Mission Band, Mrs. R. Honeyman.

Mr. MacInnes thanked all the W.M.S. members for their co-operation which meant so much to him and to the church. He installed the officers. The meeting closed with the dedicatory prayer, the singing of 580 and the Lord's Prayer.

BENTINCK SOLDIER WRITES FROM INDIA

Sgt. Donald Campbell writes from India to his parents, Mr. and Mrs. D. A. Campbell of the Second Concession of Bentinck, "I'll be home for Christmas—but I can't say what Christmas." In reply to an inquiry as to what he wished to have sent to him he asks only for an ice cream cone. Sweltering at eighty degrees in the shade Don writes cheerfully and sends a message of Merry Christmas to all who know him. He expresses sorrow for those who will come home no more, and especially those from his home district. Don went overseas in September and was in England for some weeks.

It will pay you to Advertise in the Chronicle.

THE MIXING BOWL

By ANNE ALLAN

Hydro Home Economist



Season's Greetings, Homemakers! It is our sincere wish that this may be the last wartime Christmas and that the New Year may bring us the blessing of an enduring peace. May we all realize our cherished hopes as we go forward together along the widening horizons of to-morrow.

Hot Christmas Punch

1 pound cranberries, 4 cups water, 1 tsp. grated orange rind, 1 tsp. grated lemon rind, 1 cup honey, 1 cup orange juice, ½ cup lemon juice, 2 cups additional water.

Cook the cranberries with the four cups of water and grated rinds. Remove from element. Add remaining ingredients and serve.

Sausage Stuffing

¼ lb. sausage meat, ¼ cup diced celery, 2 tbsps. minced parsley, 1 tsp. minced onion, ½ tsp. sage, 2 cups soft bread crumbs.

Cook sausage meat, celery, parsley and onion slowly for about 10 minutes. Add remaining ingredients, mix well and stuff fowl.

Roast Fowl

Clean and singe fowl. Hold over a candle flame, turning to burn off hairs. Scrub, stuff and truss fowl. Put stuffing in by spoonfuls in neck end, using enough to fill the skin so that the bird may look plump when served. When cracker stuffing is used, allow for the swelling of crackers. Put remaining stuffing in body; if skin is full, sew skin.

Cross drumsticks, tie securely with string and fasten to tail. Draw neck skin under and fasten back. Place wings close to body and hold them by inserting skewers or turned back and inverted. Rub fowl with cooking fat. Dredge with flour.

Place in deep roast pan and put in pre-heated electric oven at 350 de-

grees. Allow 15 minutes per pound for 12 to 15 pound bird; 25 minutes per pound 4 to 8 pound bird. Baste and salt when partly cooked.

Raw Beet Salad

3 cups grated raw beets, 2 tbsps. grated onion, salt and pepper, lemon juice or French dressing.

Combine the raw beet and onion and season to taste with salt and pepper. Add enough lemon juice or French dressing to moisten slightly, and serve on salad greens. Six servings.

Hot Water Pastry

¾ cup lard or mild flavoured fat, ½ cup boiling water, 1½ tpsps. salt, 3 cups all-purpose flour.

Cream fat and stir in the boiling water, a little at a time; cool slightly. Add salt and flour, mixing with a quick-cutting motion; do not stir. Chill before rolling. Makes one double crust for mincemeat pie.

Frozen Rum Pudding

2 eggs (separated), 1½ cups milk, ¾ cup sugar, 1 tbsps. cornstarch, ½ tsp. cinnamon, ¼ tsp. ginger, ¼ tsp. salt, ¾ cup sieved pumpkin, 1 tsp. rum flavouring, 1/3 cup of chopped raisins, ¼ cup chopped nuts (if obtainable).

Beat egg yolks; add milk. Mix sugar, cornstarch, cinnamon, ginger and salt; add milk mixture. Cook over hot water, stirring constantly until thickened. Add pumpkin; cool. Add rum flavouring. Beat egg whites stiff. Pour into freezing tray of electric refrigerator; set control to coldest degree. Freeze to mush. Put in chilled bowl and beat smooth. Add nuts and raisins. Return to freezing tray and continue freezing. Serves 4 or 5.

Toffee Sauce

1 cup corn syrup, 1 cup rich milk,

1½ tpsps. butter, ½ tsp. vanilla. Combine corn syrup, milk and butter and heat in top of double boiler until well blended. Add the vanilla and serve warm. Makes two cups.

THE QUESTION BOX

Mrs. J. S. asks: Recipe for devilled sprouts:

¼ cup butter, 1 tsp. prepared mustard, 1 tsp. condiment sauce, ½ tsp. lemon juice, ¼ tsp. salt, dash of cayenne. 1 qt. Brussels sprouts.

Melt butter over low element. Add lemon juice and mustard, condiment sauce, salt and cayenne. Pour over hot, well-drained cooked sprouts. Serve at once.

Mrs. B. K. asks: Recipe for red cabbage pickle:

4 qts. thinly sliced red cabbage, 4 tpsps. salt, ½ tsp. pepper, ¼ cup mustard seed, 1 cup sugar, ¼ cup mixed pickling spices (in spice bag), 2 qts. mild vinegar.

Sprinkle salt over cabbage. Mix well and let stand overnight. Drain slightly. Add pepper and mustard seed, mix well, and place in crock. Add sugar and spices to vinegar, bring slowly to boiling point, and pour boiling hot over cabbage. Cover.

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.

Proclamation!

By virtue of the authority vested in me as Mayor of the Corporation of the Town of Durham, I proclaim

BOXING DAY

Tuesday, Dec. 26

a Public Holiday in the
Town of Durham

O. S. HUNTER,
Mayor

Your **DOMINION** Store

Christmas Features

More Variety
BETTER FOODS
at
Dominion

McLAREN'S STUFFED Olives 39c	DOMINO Ginger Ale 2 for 25c	37 oz. 128 oz. Home Made 16 oz.
Dill Pickles 31c	Aylmer Pickles 23c	
APPLE JUICE 49c	JORDAN'S GRAPE JUICE 23c	PRIDE OF NIAGARA FANCY 20 oz. TOMATO JUICE 3 for 25c
APPLE CIDER 32oz. 19c		

QUALITY MEATS

RINDLESS SIDE BACON ½ lb. 27c

SMOKED COTTAGE ROLLS 1 lb. 39c

SLICED COOKED HAM 1 lb. 65c

PURE PORK SAUSAGE 1 lb. pkg. 33c

SHANKLESS SMOKED PICNICS 1 lb. 35c

HEAD CHEESE 1 lb. 23c

DELICIA LOAF 1 lb. 39c

GROCERY FEATURES

BANQUET CHOICE PUMPKIN 28 oz. 12c

20 oz. ASPARAGUS TIPS 33c

16 oz. UNGRADED FANCY PEAS 16c

10 oz. CAMPBELL'S TOMATO SOUP 9c

20 oz. AYLMEYER CHOICE WAX BEANS 2 for 27c

1 lb. 35c BABY CHEDDAR CHEESE

1 lb. 63c PECAN NUTS

FRUITS & VEGETABLES

JUICY FLORIDA ORANGES 39c 53c 63c

EMPEROR RED GRAPES 1 lb. 29c

FANCY YAMS 2 lbs. 23c

FLORIDA SEEDLESS GRAPE FRUIT size 96s 4 for 25c

EXTRA FANCY size 100s B. C. APPLES 6 for 27c

WASHED CARROTS 3 lbs. 13c

EASY TO PEEL size 200s TANGERINES doz. 29c

DOMINION STORES LIMITED