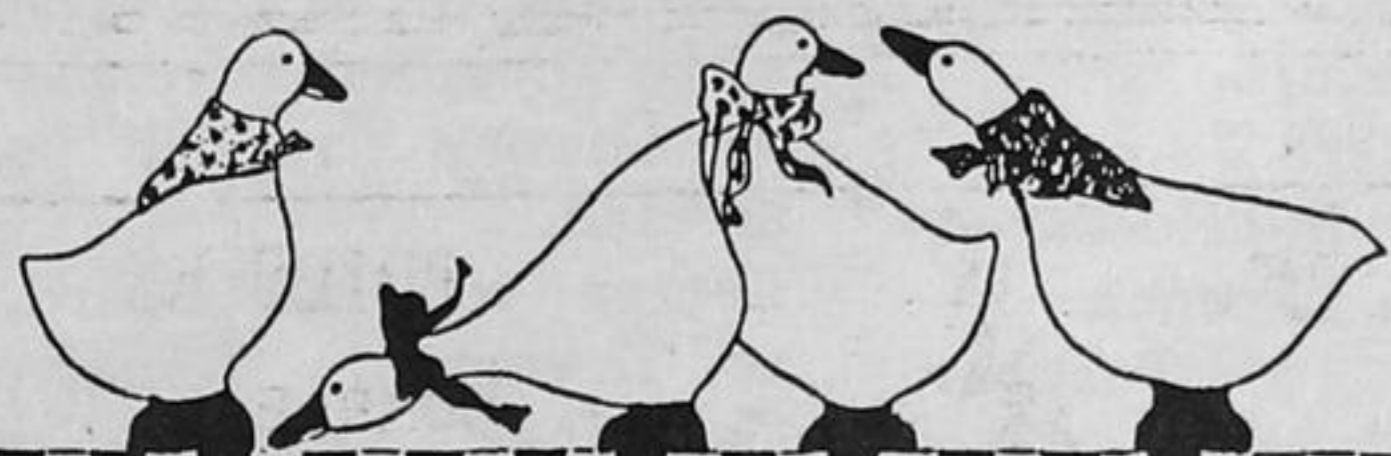


**30% OFF** ALL BOOK ORDERS  
LIMITED TIME OFFER  
• BORDERS INCLUDED  
• FABRICS NOT INCLUDED  
\* OFF MANUFACTURER'S SUGGESTED LIST PRICE

TIL OCTOBER 31

**SUNWORTHY**  
WALLCOVERINGS

STONE BRIDGE  
FOLK ART



# OCTOBER

is  
sale month  
at

**STONE BRIDGE  
FOLK ART**

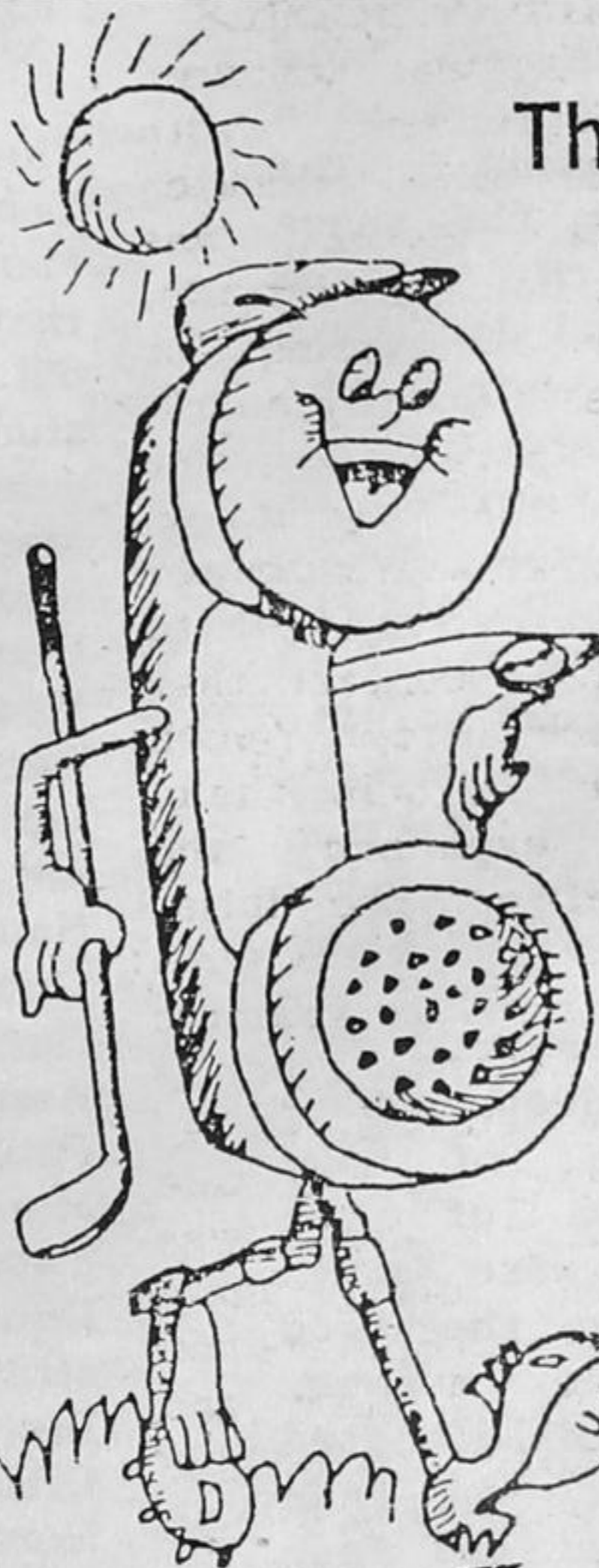
15% off

folk art

& other selected items

do your Christmas shopping

LYNDHURST 928-2634



The Best Time  
To Call Your  
Heating  
Oil Dealer  
Is When  
You  
Don't  
Need  
Him

Is your  
furnace  
up to par?

Call us now and we can tell you  
how many \$\$\$ you can save on  
next year's heating bills!!

**We Offer:**

1. Parts plan to fit every budget
2. 24-hour emergency service.
3. Fuel payment plans.
4. Complete line of high efficiency furnaces and burners.



Make your  
appointment today!

## DOUG SUMMERS FUELS

A Division of Universal Terminals Ltd.  
Heating and Air Conditioning  
Elgin, Ont. K0G 1E0

Office  
359-5080

Toll Free  
1-800-267-8187

Heather McNally  
Portland-on-the-Rideau

**HUNTING SEASON**

While attending a dance the other side of Westport mountain, I joined in a discussion on methods of cooking venison. Most of the women said they were "sick" of it and did not know what to do with the meat after the first rush on steaks. So, for the ladies back of "Hagan's Hollow", I hope they will enjoy the following!

**Quebec Beans**

- 2 pounds deer meat cut in 1" cubes
- 3 cups dried beans
- 1 quart pale ale
- 1 bay leaf
- ½ pound salt pork
- 2 diced carrots
- 4 large onions, thinly sliced
- 1 tsp savoury
- 1 cup molasses
- salt and pepper

Soak beans in cold water for 12 hours. Drain, place in a bean pot or slow cooker, then add the beer, 3 cups of the water, and everything except the venison. Cover and bake in a 300°F oven 5 hours. Should more water be required, add the bean water. When the beans are tender but not completely cooked, add the deer meat and cook another 2 hours.

**Deer Sausage**

- 2 pounds minced deer
  - 1 pound fat salt pork
  - 2 tbsp butter
  - 1 large onion, grated
  - 1 cup bread crumbs
  - 1½ cups cream
  - ¾ tsp pepper
  - 1½ tsp salt
  - 2 beaten eggs
  - 2 tbsp minced parsley
  - 1 pinch each of sage and savoury
  - 1 tsp cinnamon
- Put the meats through grinder 3 times. Stir until well blended. Fry the onion in butter. Soak the bread crumbs in the cream. Add the onion and bread to the meat. Mix, then add remaining ingredients. Stir until creamy. Form into sausages or round patties. Brown over low heat 20 to 25 min. Good with boiled rice and green beans.

**FROM TRASH TO CLASSICS**

272-2168 J. Mann, Prop.  
NEAR THE FORFAR CHEESE FACTORY

USED BOOKS 10¢ UP  
OPEN SATURDAY 10.30 - 5  
SUNDAY 12 - 5  
OTHER DAYS BY CHANCE

Paperbacks wanted. (No Harlequins)  
Please call first for large amounts

**THE LITTLE BARN STUDIO**

**ELDON R. KIRKLAND  
ARTIST**

Extends an invitation to you, your family and friends, to consider giving an Original Canadian Landscape in oil or water-colour, as a Christmas gift this year. Or, perhaps a Sketch in pencil or pen and ink. I have a good supply of sizes and subjects. Consider your purchase as an investment. An ideal gift for any occasion.

Opposite  
Conservation Park

Phon 2  
272-2338

Box 76,  
Portland

## Among Friends

Degrassi High  
Celebrates Ontario  
Public Library Week  
Oct. 16-22, 1989

## Entre Amis

L'école secondaire  
Degrassi célèbre la Semaine  
des bibliothèques publiques  
de l'Ontario, 16-22 oct. 1989



**MUELLER MACHINERY LTD.**

Machining & Welding  
R.R.1. Athens, Ontario, K0E 1B0 (613)924-9711

QUICK SERVICE IN MACHINING  
AND WELDING

PRESSWORK

HYDRAULIC CYLINDERS MADE  
AND REPAIRED

MACHINERY AND PARTS BUILT  
TO SPECIFICATIONS