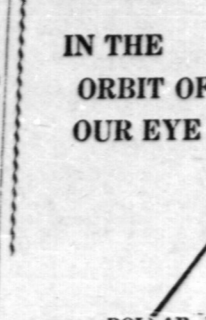


CHILDRENS AID SOCIETY MEETINGS

The nine most destructive factors to family life in Haldimand County during February were described at the monthly meeting of the County Children's Aid Society in Cayuga Thursday.

IN THE ORBIT OF OUR EYE!



Way back in the past, the School Board in the area where I lived, levied its own taxes and collected same!

You are cordially invited to attend THE ANNUAL MEETING OF THE CHILDRENS AID SOCIETY OF THE COUNTY OF HALDIMAND

HALDIMAND ASSOCIATION FOR RETARDED CHILDREN

The annual business meeting of the Haldimand Association for Retarded Children was held on Wednesday evening, March 19th in the Rathnham Community Centre with the Rev. James Ullman presiding.

if you are on thin ice Approaching spring brings warmer weather, a menace to skaters.

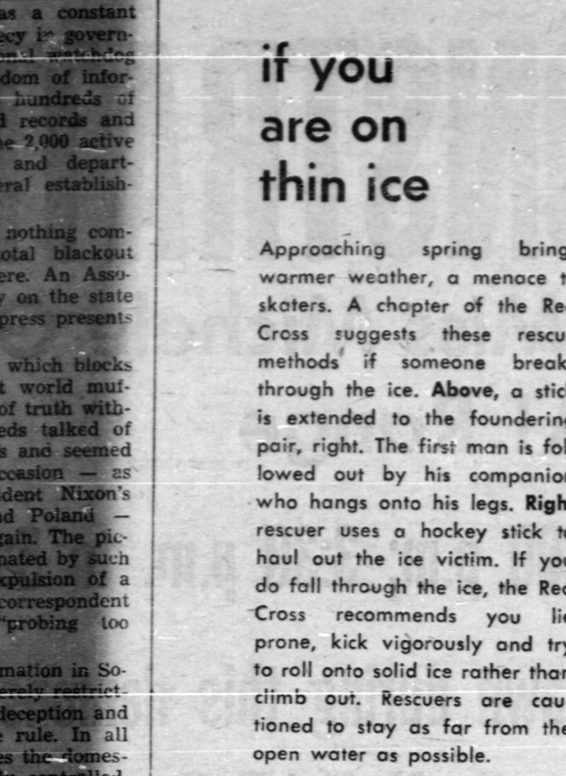
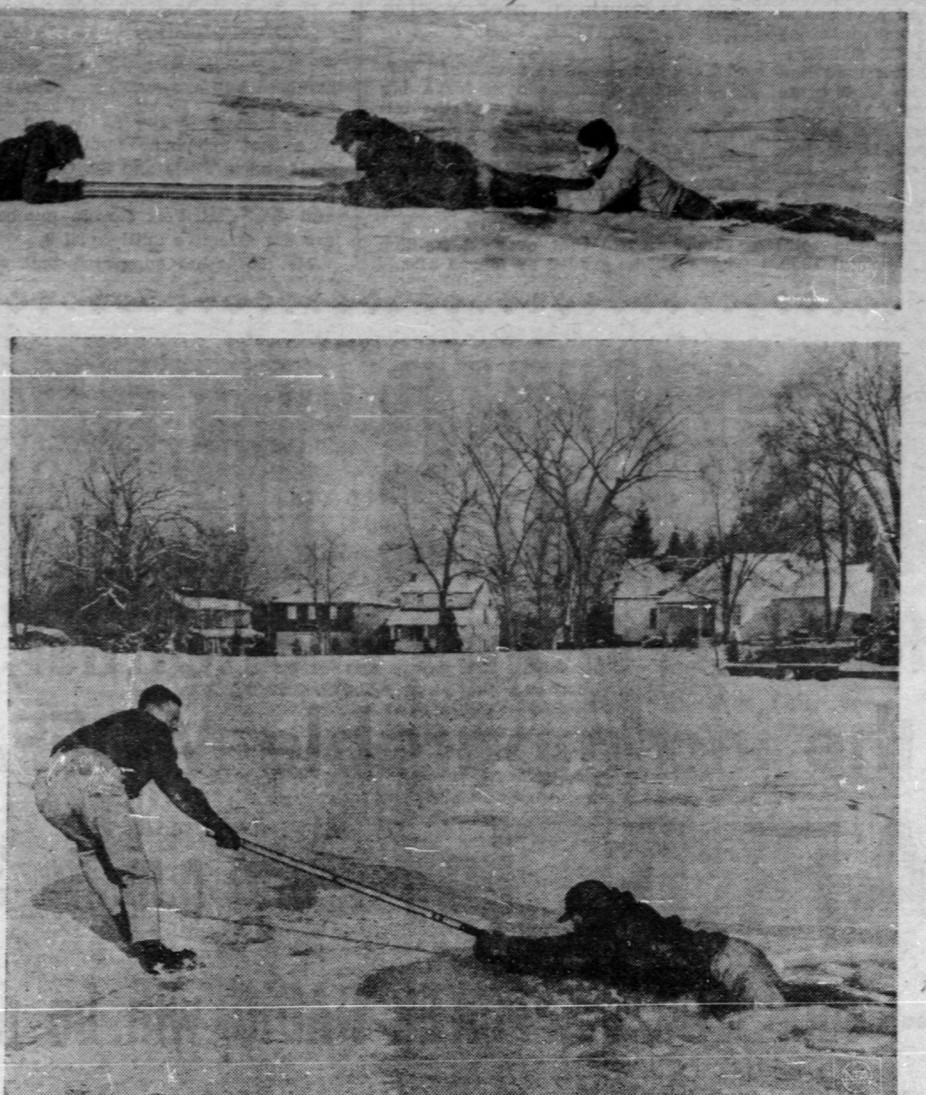


TABLE TALKS

One of the best reasons for eating fish and shellfish is that they are delicious. But, if you puff a little as you upstart,



WINE TASTING!

Wine from cellar fifteen miles long now moistens the lips of visitors to Budapest, a rich growing area, just outside Budapest.

dainty fair." On this side of the Atlantic the herring has received fewer accolades than it deserves.

HERRING SCALLOP 4 tablespoons butter 1/2 cup fine dry bread crumbs 2 tablespoons flour 1/4 teaspoon salt 1 cup milk

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Another key responsibility in connection with the show is music. We have said before that without our present Musical Director we simply wouldn't have a show and that view still holds.

The marital case was very interesting. Mr. Priestman's report is where the wife, out of upbringing, is completely subservient to her husband.

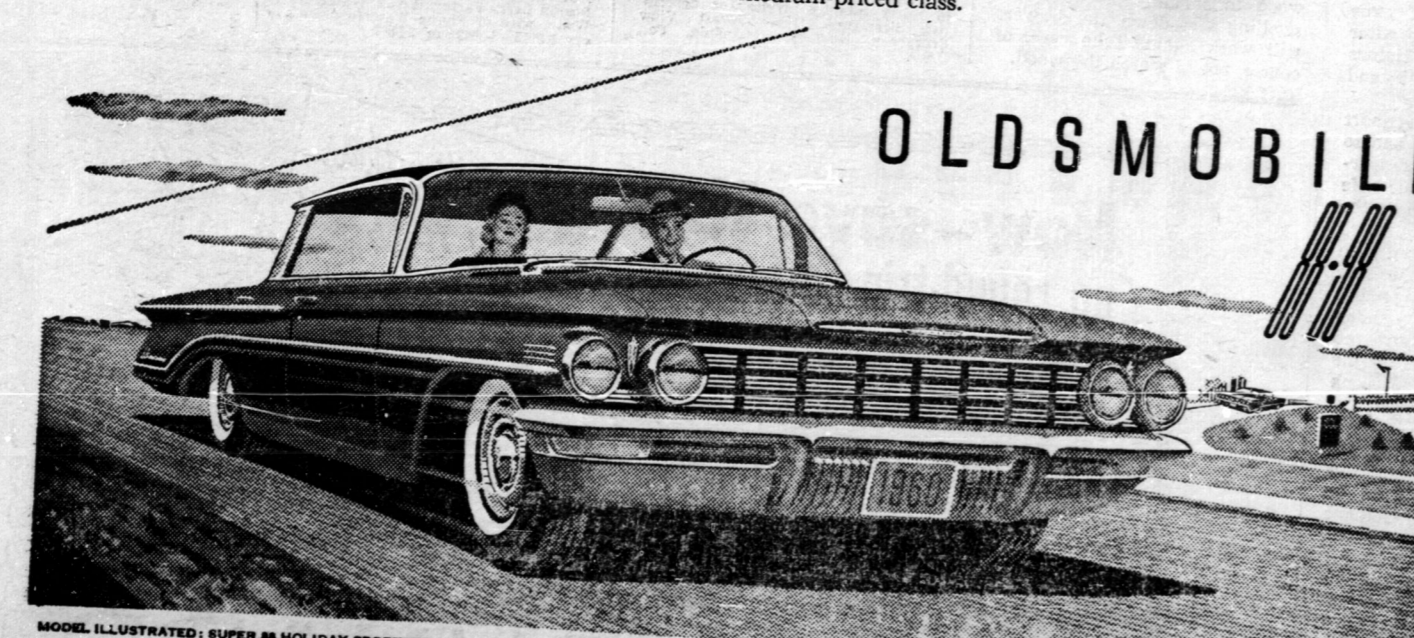
It is reported that the new hospital for such children planned at Chatham will not be able to hold its 1959 waiting list.

Some of these children would do better in a family setting, would accept training and employment.

Mr. Lou Spry, as chairman of the Transportation Committee, presented a very interesting report, mentioning the efficient bus driver, Mr. Richard, the daily bus route and bus itself had been the gift of the Kinsman Club of West Haldimand.

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AUCTION SALE SHAY'S LIVESTOCK CENTRE EVERY WEDNESDAY BOSTON

PROFESSIONAL BARRISTERS AND SOLICITORS ARRELL & ARRELL

JOHN W. SHEPPARD BARRISTER & SOLICITOR

DR. E. M. JOHNSON PHYSICIAN & SURGEON

DR. W. E. ALSTON VETERINARY

VETERINARY HOSPITAL DR. L. G. THOMPSON

MAJOR KILLERS--1958

Table with 4 columns: CANCER, VASCULAR LESIONS (CHIEFLY STROKES), ALL OTHERS, MOTOR VEHICLE. Values: 146.9, 110.1, 31.0, 21.3.

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OVEN FISH CHOWDER 2 pounds cod or haddock fillets 1 teaspoon salt 1/2 teaspoon pepper

BAKED FILLETS CHEOLE 2 pounds cod or haddock fillets 1/2 cup chopped celery or fat 1 small onion, sliced

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ING is one of the quickest and easiest methods of fish cookery. The following guide tells how to broil fish steaks to perfection.

Choose the Steaks: For broiling, select steaks which are 3/4 to 1 inch thick. Steaks which are thinner have a tendency to dry out during the broiling process.

Into the Oven: For broiling, place the surface of the fish about 3 inches from the source of heat. Frozen steaks are frequently thawed before they are broiled; however, they can be broiled from the frozen state.

Plain broiled fish is delicious. For added flavour interest try one of the following broiled fish steak recipes.

GOLDFISH BROILED FISH STEAKS 2 pounds cod or salmon steaks 1 tablespoon grated onion 2 tablespoons lemon juice 1/4 cup butter, melted 1 teaspoon salt