

Teatime Topics

Specially Written for
The Record
By Jean Sharp
Canadian Press
Staff Writer

There are many ways to serve cranberries, in addition to the traditional sauce with turkey.

One possibility is to use it in a dressing for rock lobster. You need: 8 rock lobster tails, about 4 ounces each, salt, pepper and lemon juice, 4 diced strips bacon, 2 tablespoons chopped onion, 2 tablespoons chopped

celery, 2 cups small cubes of white bread, 1 cup fresh cranberries cut in half, 1 teaspoon grated lemon rind, 2 tablespoons chopped parsley, 1 teaspoon salt, 1 cup tomato juice, ½ cup grated Parmesan cheese.

Split lobster tails lengthwise while they are still frozen, cutting through the outer shell. Do not cut all the way through, leave the under membrane intact. Spread open and put in a shallow baking pan. Sprinkle cut surfaces with salt, pepper and lemon

juice.

Fry bacon until crisp. Remove bacon from pan and add onion and celery. Sauté in bacon fat until tender. Add bread cubes and sauté until cubes are golden brown. Add cranberries, lemon rind, parsley and salt.

Fill split lobster tails with cranberry mixture. Spoon tomato juice over stuffing. Sprinkle with Parmesan cheese. Bake in a moderate oven (350 degrees) or until tops are lightly browned and lobster is done. Add

Apples -

Add a special touch to your autumnal apple butter with cranberries.

You need: 3 pounds Macintosh apples (about 12 medium apples), 1 pound (4 cups) fresh cranberries rinsed and drained, 3 cups granulated sugar, 1 teaspoon ground cinnamon, ½ teaspoon ground cloves, ½ teaspoon ground nutmeg.

Cut apples into quarters then peel and core them. Combine all ingredients in a large kettle and boil, while

stirring, until apples disintegrate and mixture becomes thick, about 20 to 25 minutes. Spoon while hot into sterilized glasses. Cover each glass with melted paraffin. Store in a cool, dry, dark place. Pear Jam -

To make jam that combines pears and cranberries, you need: 1 pound (4 cups) fresh cranberries rinsed and drained, 3 pounds pears (about 20 small pears) cored and diced but not peeled, 3

cups granulated sugar, water.

Combine all ingredients and bring to a boil. Boil, while stirring, thick, about 25 minutes. Spoon while hot into sterilized glasses. Top with melted paraffin. Store in a cool, dry place.

This jam may be spread, and is good with pancakes, French toast or ladyfingers or compotes.

Your Workmen's Compensation Board. Protection is our job.

We help in many ways

Accident prevention The Accident Prevention Associations of Ontario work with management and labour to reduce the hazards of the work environment, and to establish safe work habits through safety education.

Medical expenses However long he may require it, a worker is entitled to all the necessary medical care relating to his injury.

Compensation If a man is off work because of a job accident, we send him a tax-free compensation cheque every two weeks.

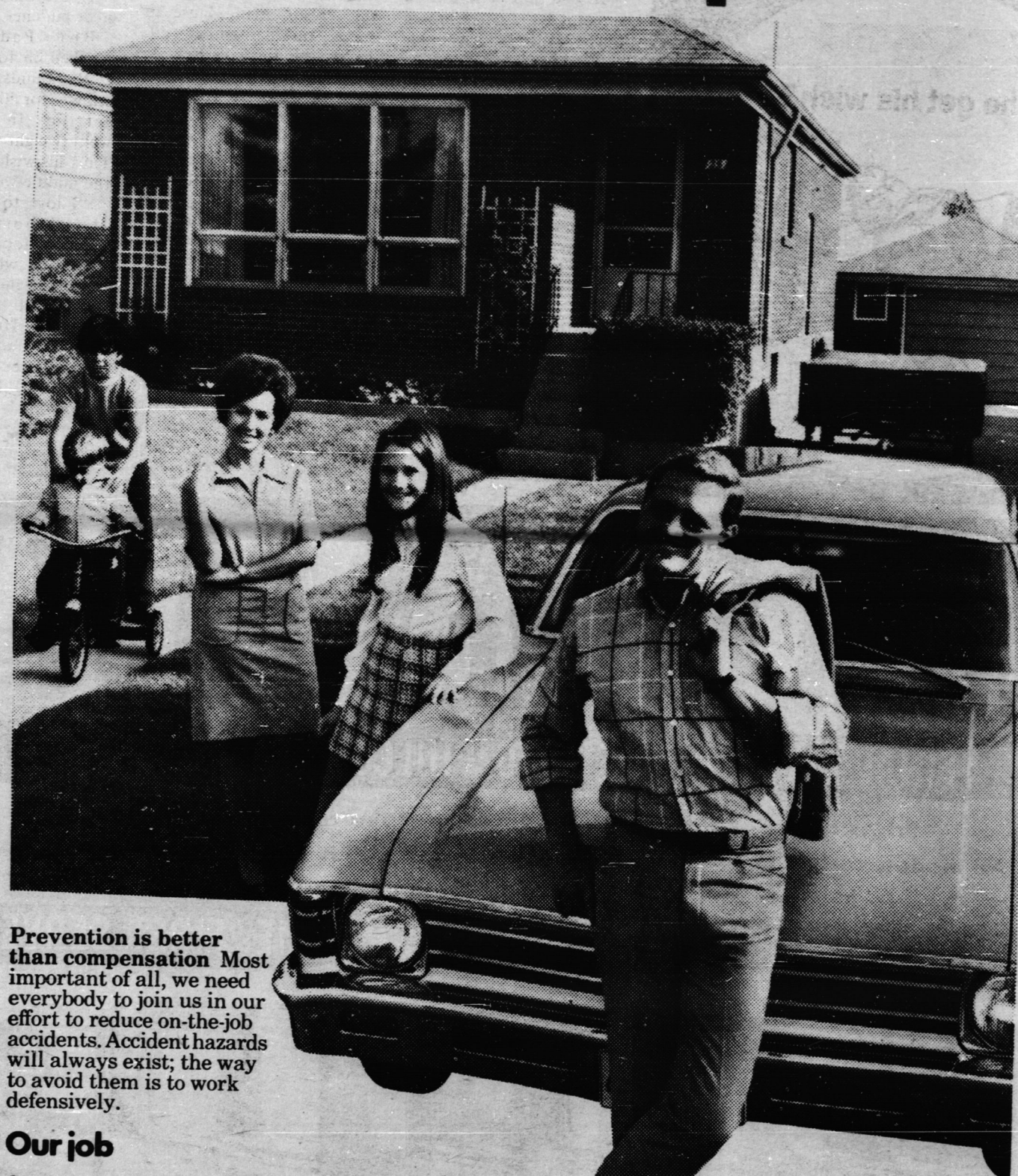
Vocational rehabilitation If a worker requires rehabilitation services, including job retraining, before he can return to work, we will provide them. There is no limit to the amount of time and money we are able to spend to help a man get back on the job.

Help us to help you

We give every claim the same fast, fair and thorough attention. But to give everyone all the help they are entitled to in time of trouble, we need the co-operation of many people.

We need a prompt report of every accident We can act on a report from the injured man, from his employer, or from his doctor. From the day we hear of the accident, we can put the first compensation cheque in the applicant's hands in five days.

The disabled worker needs your goodwill Whether you're an employer or a fellow worker, give him a chance to show what he can do. It's a man's abilities that count, not his disabilities.



Prevention is better than compensation Most important of all, we need everybody to join us in our effort to reduce on-the-job accidents. Accident hazards will always exist; the way to avoid them is to work defensively.

Our job

Our job is to see that you get all the benefits of the Workmen's Compensation Act. This Act is financed by assessments on employers, and offers protection in the case of on-the-job accidents to more than two million men and women working in Ontario.

Sharpen your self-defence - and enjoy life!

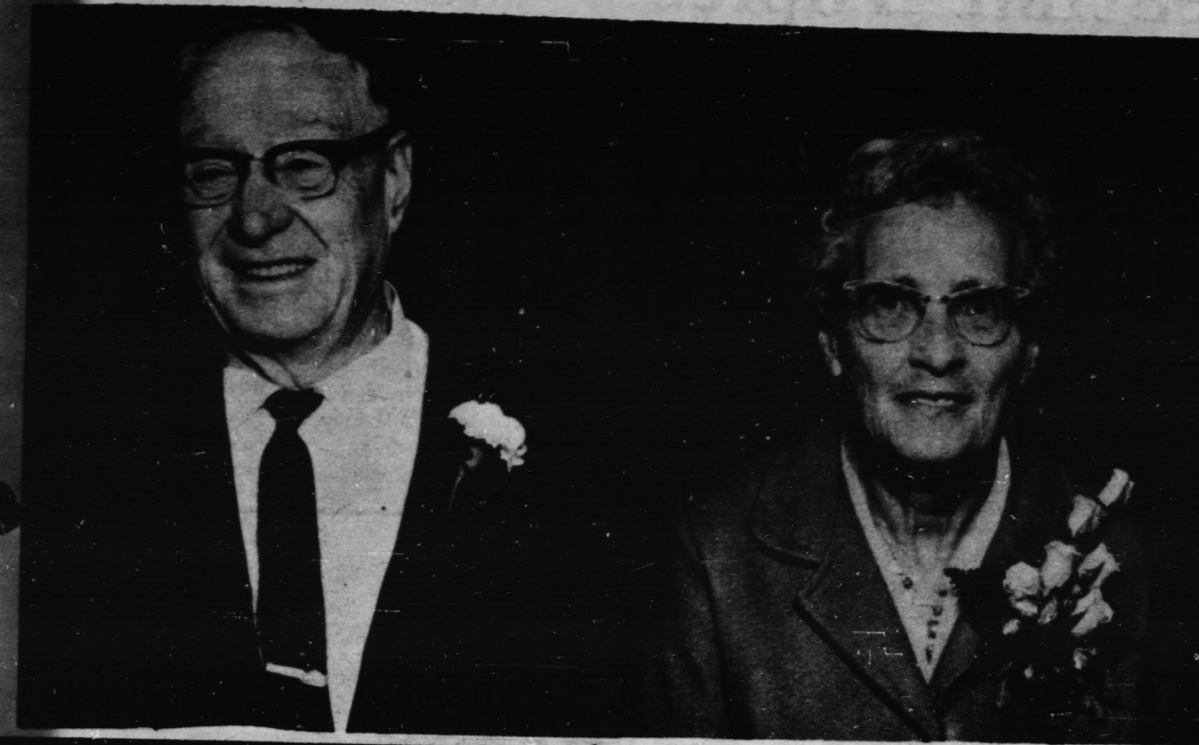
Workmen's Compensation Board, Ontario,
90 Harbour Street,
Toronto 1, Ontario
Toronto • Sudbury • Ottawa • Windsor
Thunder Bay • Kitchener • North Bay

Please send me booklets describing the work of the WCB: I am
an employee ☐ an employer ☐

Name _____
Address _____
City _____

Accident Prevention Education
Medical Care
Compensation
Vocational Rehabilitation

Golden Wedding



Mr. and Mrs. Wm. Lint of Jarvis R.R. 1, celebrated their fiftieth wedding anniversary on September 29, 1970 with their families by having dinner together at the Royal Simcoe Lodge, Simcoe.

Their attendants of fifty years ago, Mrs. Sadie Aude, and Mr. Stanley Lint both of Hagersville were among those present at the dinner.

Rev. Granville Taylor-Munro, Jarvis acted as toastmaster.

Mrs. Lint, is the former Hazel McBurney, daughter of the late David McBurney and Elizabeth Jepson. Mr. Lint is the son of the late Louis Lint and Matilda Spies of Rainham. Mr. and

Mrs. Lint were married in the Presbyterian Manse in Jarvis on September 29, 1920 with the late Rev. A. W. Hare officiating. They lived in Rainham Township for the first few years of their marriage, then moved to Walpole Township.

Mr. and Mrs. Lint have two sons, Hubert and David Lint of Walpole and one daughter, Mrs. Reginald House (Maxine) of Hagersville. There are 12 grandchildren.

Mr. and Mrs. Lint are members of Chalmers Presbyterian Church and Mrs. Lint is a member of the Women's Missionary Society. They are also members of the Orange lodges at Erie.

Will he get his wish?



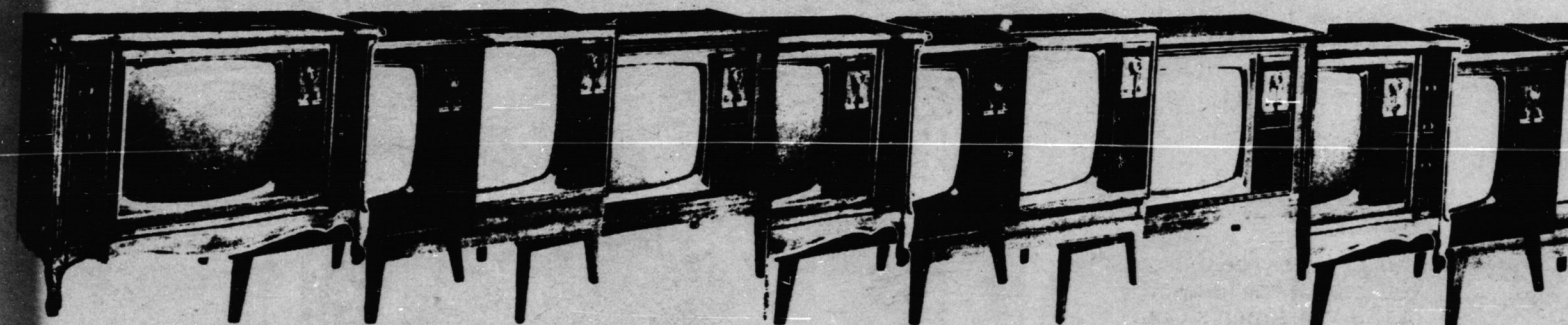
WHILE THEY LAST!

FINAL CLEAROUT OF 1970 PHILCO-FORD COLOR TV'S

Prices have been drastically reduced to make room for 1971 models.

All models carry the full manufacturer's warranty, plus our own personal service policies. Most models are one-of-a-kind floor models so...

HURRY FOR BEST CHOICE — FIRST COME, FIRST SERVED



25" COLOR BY PHILCO-FORD	19" COLOR PORTABLE BY PHILCO-FORD	22" COLOR BY PHILCO-FORD	25" COLOR BY PHILCO-FORD	25" COLOR FRENCH PROVINCIAL BY PHILCO-FORD
\$568 w. t.	\$487 w. t.	\$528 w. t.	\$747 w. t.	\$754 w. t.

THESE ARE ONLY A FEW OF OUR BEST BUYS
WE HAVE OVER 20 MODELS TO CHOOSE
FROM... SO HURRY IN TODAY!
OPEN Mon. Tues., Thurs., Sat. 9 a.m.-6 p.m.
Wed. 9 a.m.-12 Fri. 9 a.m.-9 p.m.

MARTIN BROS.
TELEVISION STEREO APPLIANCES

48 NORFOLK STREET SOUTH

SIMCOE

426-0724

Sports Camera

Specially Written for
The Record
By Chuck Svoboda
Canadian Press Staff Writer

Few who watched Donato Paduano collect his twenty-first consecutive ring victory would deny that the Montreal fighter displays finesse in his punching.

The fast left jabs and equally fast and accurate left-right combinations to the head of Toronto's Colin Fraser were what won the unanimous decision for Paduano in 10 rounds of the non-title, mid-October bout in Toronto.

But Paduano also displayed his lack of a good knock-out punch, something that could spell trouble should he attempt to move up to the middleweight division.

"I knew he couldn't really rock me," Fraser said after the fight. "He's not a great puncher."

But Paduano, who weighed in for the fight at 152½ pounds, has long been known for his difficulty in getting in under the welterweight limit of 147. Thus his wish to move up to the middle-weights.

"I love to eat," says the Italian-born Montrealer.

"Italian food is the best, especially when my mother cooks spaghetti and lasagna."

"But I play with my weight - 10 or 15 pounds I put on and take off. It's worse after a fight when I have a 10 day or two week vacation. I eat spaghetti all the time."

Steak and salads might be a more appropriate diet for

keeping Paduano in the welter division where he is ranked fifth contender in the world and where he has a chance at the crown.

He has said his big dream is to become world champion and win a lot of money.

But in the middleweights he would be overweight for his five foot six frame and his opponents would probably have the advantage of height and reach.

The middleweights are also noted for harder punching, tougher even than the slugging Fraser who surprised Paduano.

"Usually I'm on top of my guy," said Paduano. "But this time I let him come at me. This time I was counter-punching and it was a mistake."

"Fraser has lots of heart and was much fitter than the last time we met. Many times I hurt him, but he made me fight 10 rounds."

This is the type of fight Paduano can expect every time he climbs into the ring with a middleweight.

Sandusk

Simcoe fair has attracted a number of the community this past week.

Mr. and Mrs. Wilbur Werner of Oshawa visited Mr. and Mrs. Craig Werner on Saturday.

Mr. and Mrs. Harold Bray, Daryl, Diane and Mr. Arthur Farrell were supper guests of Mr. and Mrs. Wm. Bray on Sunday.

The U.C.W. of Cheapside United Church entertained their husbands and families on Thursday evening in the church basement when they had as their guest speaker Mr. Bain who is superintendent of the Sprucedale School. Mr. Bain gave a very interesting talk on the work being done in the school. The ladies served a delicious lunch.

Mr. and Mrs. Ivan Cooper, Kim and Kelly visited Mr. and Mrs. Wm. Bray on Thanksgiving day.

**Asphalt
Paving
Excavating
Grading
Crushed
Stone
Sand Fill**

**BLACK
TOP**

ENTERPRISES LTD.

HAGERSVILLE

Phone 768-3366