



50th Wedding Anniversary

Harold and Muriel Carroll

On Jan. 31, 1948, Harold Carroll and Muriel McPherson were married at the bride's home in Aldborough Township, County of Elgin.

They lived on a farm in the Crinan area. Three boys Keith, Terry, and Alan, and two girls Marie and Beth were born to them. They have eleven grandchildren and one great grandchild.

They now live on a farm across the Thames River opposite the Big Bend Park.

They celebrated their golden wedding in January 1998.

Over the years, they have made many friends.



50th Wedding Anniversary

Lois and Lorne Carroll

Lois Patterson and Lorne Carroll were married at the bride's home near Dutton on June 12th, 1948.

On July 11th, 1998, their family planned and hosted a 50th Anniversary celebration in the Dutton and Dunwich Community Centre. The hall was suitably decorated and a skit and short programme were presented by the family.

A large crowd of relatives and friends attended and enjoyed an evening of dancing. The lunch was prepared and served by son-in-law Gary Shiffington with help from some Crinan friends

Back - Left to Right - Audrey & Charlie Brown, Janice & Gary Shiffington,
Anne & Jack Jamieson, June & Ross Lunn
Front - Lorne & Lois Carroll

1975 Current Events

Births

1. Brennan Carroll - Marie Carroll - June 3
2. Nicole Jamieson - Gary & Sandra Jamieson - June 16
3. Michael Millard - Randy & Beth (McLarty) Millard - July 17
4. Monique Lunn - Ross & June (Carroll) Lunn - August 17
5. Melanie McGill - Brian & Nancy McGill - August 9
6. Jennifer Carroll - Keith & Marilyn Carroll - August 22 (Africa)
7. Karen McGregor - Duncan & Nancy McGregor - October 27

Graduations

1. Mildred Johnston Horton - University of Windsor
2. Donna McGill - University of Guelph
3. Duncan McGill - Waterloo University
4. Terry Carroll -

Deaths

1. Mrs. Annie Matheson Ellison (Windsor) - July

Marriages

1. James McPherson and Deb Weiss - August 23

CURRENT EVENTS (1976)

Births:

1. Amy Meredith- Jamie and Janice Meredith-Jan.8
2. Sharon Howard- Larry and Ruth Howard-Jan. 14
3. Tara Forster- John and Jane Forster-July 4
4. Chadd Miller- Albert and Shirley Miller-Oct. 31
5. Matthew Jamieson- Gary and Sandi Jamieson-Nov. 7

Graduations:

1. Lori Holmes- Fanshawe School of Nursing (St.Thomas Division) 1975
2. Carole McCallum-Lambton College (E.C.E.)
3. Mac MacAlpine- Humber College (1975)
4. Helen McCallum- Westervelt (Travel Agency)

Deaths:

1. John Doby- Jan. 29th at Windsor
2. Mrs. Grace McColl- Feb. 22nd
3. John Stalker- Mar. 26th
4. John Mossop-June 7th
5. Kenneth MacAlpine- Oct. 27th
6. Mrs. Hazel Howse- Nov. 18th
7. Carl Little- Nov. 21st
8. Mrs. Jane Tait- Dec. 29th

Marriages:

1. Marion Merritt and Judge B. Beardall- June 26th
2. George and Elizabeth Nethercott- Aug. 28th
3. Allan Carroll and Karen Claus- Oct. 9th
4. Mac MacAlpine and Donna Thistle- Dec. 4th

Anniversaries:

1. Mr and Mrs. Douglas Livingstone (40th)- Sept. 12
2. Mr. and Mrs. John Dymock (25th)- Oct. 23
3. Mr. and Mrs. Gilbert Livingstone (30th)- Aug. 3

The Home

CHOICE RECIPES.

Kentucky Pudding.—Three eggs, $\frac{2}{3}$ cupfuls of sugar, $\frac{1}{4}$ of a cup of butter, 1 cup of cream, 3 tablespoonfuls of flour, 1 teaspoonful of lemon essence.

Irish Potato Pie.—Prepare fine mashed potatoes the same as for the table; add to a quart of the mixture two eggs, one half cup of milk, sweeten to taste; pour into the paste and grate nutmeg over the top. Bake without an upper crust.

Fried Cakes.—Three eggs, two and one-half cups sweet milk, two cups sugar, three teaspoonfuls of baking powder; spices to taste; roll out and cut in shapes, and fry in boiling lard; while hot dip in fine sugar.

Fairy Toast.—Cut stale sponge cake in inch slices, toast golden brown, and cut in two inch squares. Beat to a froth one-half of a tumbler of quince jelly, and when very light add gradually the stiffly whipped whites of two eggs. Heap this on the pieces of toast, and top each with half of a candied cherry. Serve with cream.

Crullers.—Beat two eggs until light, add one-quarter of a teaspoonful of grated nutmeg, one cupful of sugar, and beat hard. Gradually beat in a half cupful of thick sour cream. Dissolve a half teaspoonful of soda in one tablespoonful of warm water, and add to the mixture; then stir in sufficient sifted flour to make a soft dough. Roll out a portion at a time, cut into any desired shape and fry golden brown in deep, smoking hot fat.

Oatmeal Crisps.—Cream one-quarter cup of butter with one-half cup of sugar, add the yolks of two eggs and beat well. Mix two cups of oatmeal with four level teaspoons of baking powder and a salt-spoon of salt. Add to the first mixture and fold in the stiffly beaten whites of two eggs. Drop with a teaspoon on to a buttered sheet and some distance apart. Bake in a slow oven.

Loaf Cake.—One cup sugar, one-half cup butter, one egg, one cup sweet milk, one pint flour, one cup raisins, two teaspoonfuls baking powder.

French Rolls.—One coffee cup of milk, two large tablespoonfuls of sugar, two large tablespoonfuls of butter, two teaspoonfuls of cream of tartar, one teaspoonful of soda (bi-carbonate), one-half teaspoonful of salt; flour enough to make batter stiff enough to take up in a spoon and drop in your pans, which must be hot and buttered as for gems. Bake in a hot oven.

Vanity Cake.—Two eggs, one cup flour. Roll thin as a wafer; cut in patterns. Boil in lard.

Graham Gems.—One quart Graham flour, three teaspoonfuls of baking powder, two eggs beaten light, butter the size of an egg melted, one teaspoonful of brown sugar, a little salt, and milk enough to make a batter.

Nut and Potato Croquettes.—Coarsely chop sufficient black walnut meats to measure one cupful. Mix them with one cupful of mashed and seasoned potatoes and one cupful of soft bread crumbs. Stir in two well-beaten eggs. Add a high seasoning of salt, pepper, and onion juice, a few drops of lemon juice, and three tablespoonfuls of beef stock. When cold mould into croquettes, dip each into beaten egg, roll in fine crumbs and fry in deep smoking-hot fat.

Checkerboard Cake.—Light part: Beat the whites of four eggs to a stiff froth, add $1\frac{1}{2}$ cups white sugar, $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ cup sweet milk, $2\frac{1}{2}$ cups sifted flour, 1 teaspoon cream tartar, and $\frac{1}{2}$ teaspoon soda. Dark part: Well beaten yolks of 4 eggs, brown or maple sugar, 1 cup, molasses $\frac{1}{2}$ cup, soda $\frac{1}{2}$ teaspoon, sweet milk $\frac{1}{2}$ cup, cream tartar 1 teaspoon, 2 teaspoons all kinds of spice, $2\frac{1}{2}$ cups flour or sometimes a little more for this part, as flour differs. Prepare this in same way as the light part, heating thoroughly and drop first an even spoonful of the light then the dark into the pan, which makes the squares. Bake in a slow oven. This receipt has been in my family for years, one of mother's favorites, and a never-failing rule.

HINTS FOR THE HOME.

Serve crisp celery with cold meat, it is always appreciated, and is a fine nerve tonic.

For washing coarse cloths soft soap is best, and will go further than the hard yellow soap.

When boiling common starch sprinkle in a little fine salt, this will prevent the starch from sticking.

After nailing down a carpet and before putting in the furniture, sweep the whole surface well, and then go over with a scrubbing brush slightly wetted with ammonia.

Try steaming fowls and meat instead of boiling. And you will find that, by following this process, one derives the full benefit of the fowl or meat, besides retaining the delicate flavor which we notice is often lost in boiling.

For chapped hands take equal quantities of sweet oil, lemon juice, and glycerine. Shake all together before using, and apply a few drops after washing the hands once or twice daily.

To Boil a Ham.—Before cooking, soak the ham in warm water for twenty-four hours. Put this into a large pot, cover with water and let it simmer for three or four hours according to the size. Leave it in the liquor till cold. This much improves the flavor.

New patent leather boots should be slightly warmed by the fire before they are put on; this will soften the leather and prevent its cracking as will also rubbing with salad oil after wearing a few times. Buy good patent leather and

it will last longer than almost any kind and always look well.

Varnished wall-papers have many advantages. These are most advisable for passages and the children's bed-rooms, being very durable, and they are easily washed with soap and water. After infectious illness, walls thus papered can be washed with disinfectants, and thus the expense of re-papering is saved. When shabby, another coat of varnish may always be applied.

HIS TERRIBLE PUNISHMENT.

The noise made by the burglar in the Ferguson pantry, slight as it was disturbed the light sleeper in the bedroom not far away, and the midnight marauder was surprised a moment later to find himself covered with a big revolver, in the hands of a determined-looking man in a long white robe.

"I hain't done nothin' but eat a few cold victuals, mister," stammered the burglar.

"I see," sternly replied George Ferguson, "you have been eating the remains of a steak and kidney pie. Do you know what I am going to do with you?"

"Turn me over to the police, I s'pose," gasped the helpless thief.

"Worse than that," said Ferguson, with a ferocious grin. "I'm going to make you eat a quart of health food. It's a new kind my wife heard of, and prepared for us yesterday, and it's pretty dry eating; but you'll eat every particle of it, or I'll bore six holes through you. There it is, in that big bowl. Turn yourself loose on it!"

With grim determination, the indignant householder stood over him till it was finished, after which he picked up the luckless scoundrel, who had fallen exhausted to the floor, and threw him out of the open pantry window.

"It may kill him," soliloquized Mr. Ferguson, somewhat remorsefully, as he crawled back into bed, without disturbing the rest of the family, "but a man who breaks into another man's house takes his life in his hand, anyway."

"If there were twenty chickens in a coop," said the teacher, "and two were missing one morning, how many would you have?" "Well," said the leading ruffian of the class, "if they were my chickens to begin with I'd have eighteen, but if they were somebody else's I'd have only two."