



GOUDA CHEESE PINWHEELS

Cheese dishes to please

Lunch, dinner or snack time, dishes made with cheese, even a grilled cheese sandwich, are tasty and filling.

Rolled in biscuit dough, jelly roll fashion, and baked, deep fry croquettes, or combined with ham and asparagus, baked, and covered with a tasty sauce, these cheese dishes make delectable luncheon or supper dishes.

For a change from the hot grilled cheese sandwiches, try the new supper sandwiches, the sliced cheese sandwiches are dipped in a seasoned egg mixture and fried in butter until golden brown.

Here you will find a variety of tasty cheese snacks for youngsters outdoor eating or for dinner indoors.

HOLLAND GOUDA PINWHEELS

- 2 cups all-purpose flour
 - 2 1/2 teaspoons baking powder
 - 2 teaspoons sugar
 - 1/2 teaspoon salt
 - 2-4 tablespoons butter
 - 2/3 cup milk
- For filling mix together:
- 10 oz. imported Holland Gouda, grated
 - 1 cup finely diced cooked ham
 - 1/4 cup finely chopped celery
 - 2 tablespoons minced onion
 - 3 tablespoons mayonnaise

Cut butter into sifted dry ingredients; when well mixed stir the milk quickly into the flour mixture with a fork. Turn out and knead on a floured board 15-20 seconds. Roll out into an oblong about 1/4 inch thick. Spread filling over dough. Roll up jelly roll fashion. Cut in 3/4 inch rounds and place gressed apart on a greased baking sheet. Bake in 375 degree oven 15 minutes until golden brown. Takes about 15 minutes to prepare. Makes 16-20 pinwheels.

KAAS CROQUETTES (HOLLAND CHEESE CROQUETTES)

- 2 tablespoons butter
- 4 tablespoons all-purpose flour
- 1 cup milk
- 2 egg yolks
- 3 cups shredded imported Holland Gouda (about 8 oz.) (aged if possible) cayenne, salt and white pepper to taste
- Dash of port
- 1 cup fine dry bread crumbs
- 2 egg whites
- Fat or oil for deep frying

Melt butter in saucepan; blend in flour until smooth. Gradually add milk, stirring constantly. Add imported Holland cheese and beaten egg yolk. Heat gently and continue to stir until cheese melts and blends with mixture (NB: over-cooking may toughen cheese). Season with cayenne, salt and white pepper and add a dash of port (NB: do not overdo port as this could thin the mixture).

Place mixture in a cake pan (about 7 by 11 inches) and chill thoroughly (preferably overnight) until mixture can be handled. Form mixture into croquettes or simply cut into squares.

Coat each croquette with crumbs; dip into beaten egg white; coat again with crumbs. Allow to dry for 10-15 minutes before frying in deep fat at 375° F until croquettes are golden brown. Drain on absorbent paper. Serve on crisp toast with deep fried parsley garnish. Small croquettes may be served as snacks, with drinks before dinner. Recipe makes 12 croquettes.

REMBRANDT ROLLS

- 8 slices cooked ham
- 8 slices imported Holland Gouda
- cooked asparagus spears

On a slice of cooked ham place a slice of imported Holland Gouda and across one end 2-3 spears cooked asparagus. Roll up and place on buttered baking dish (about 12" x 7") or place rolls in individual buttered ramekins, 2 per ramekin.

SUPPER SANDWICHES

These sandwiches are dipped in an egg mixture, then fried.

- Imported Holland Edam or Gouda:
- 6 slices bread about 1/4-inch thick
- 2 tbs. butter or margarine
- 2 tsp. prepared mustard
- 1 egg
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1/2 cup milk

Trim crusts from bread slices. Blend the soft butter or margarine and 1 teaspoon of the mustard; spread on bread slices. Cover 3 of the slices with sliced cheese; top with remaining bread.

Beat egg slightly; stir in salt, pepper, milk and remaining 1 teaspoon mustard. Dip sandwiches quickly into the egg mixture. Fry sandwiches in a little heated butter or margarine until golden, turning as necessary. Serve piping hot. Yield — 3 servings.

RIPE OLIVE RABBIT

- 1 cup shredded imported Holland Edam or Gouda cheese
- 1 can (10 ounces) condensed cream of mushroom soup
- 1/2 cup milk
- 1/2 teaspoon dry mustard
- Few grains cayenne
- 2 eggs, well beaten
- 1/2 cup chopped ripe olives. Turn the mushroom soup into the top of a double boiler;

gradually blend in the milk. Stir in the shredded cheese, mustard, cayenne, well-beaten eggs and ripe olives. Cook over boiling water, stirring constantly, until cheese is melted and rabbit thickened. Serve immediately on hot toast that has been spread with butter or margarine. Yield — 4 servings.

MUSHROOM-PECAN APPETIZERS

- Imported Holland Edam or Gouda cheese
- 12 slices bread
- Soft butter or margarine
- 1 can (10 ounces) condensed cream of mushroom soup; 1/2 cup chopped pecans (toasted, if desired); 1/4 cup cut-up drained canned pimento.

Toast the bread and trim off crusts; cool. Spread slices with butter or margarine and cut each slice into 4 squares. Combine the soup, pecans and pimento. Spread soup mixture thickly on toast squares. Centre each with a 1/3-inch cube of cheese. Arrange on cookie pan or broiler rack. Bake in a hot oven, 450°, or broil, until heated through. Serve piping hot. Yield — 4 dozen appetizers.

BAKED STRIPS

- Imported Holland Edam or Gouda
- 4 slices of stale bread
- Soft butter or margarine

1 1/2 cups milk
- 1 teaspoon salt
- 1/4 teaspoon pepper

Trim crusts from bread slices; spread slices with butter or margarine. Cover bread slices with thick slices of cheese; cut into 1-inch strips and arrange in a greased 8-inch square pan. Beat eggs until thick and light; stir in milk, salt and pepper; pour over bread in the pan. Bake in moderate oven, 350°, until set — about 30 minutes. Cut into strips and serve hot. Yield — 8 servings.

STUFFED TOMATOES

- 1 cup 1/3-inch cubes Holland Edam or Gouda cheese
- 1/2 cup ready-cut macaroni or 1/4 cup rice
- 4 large tomatoes
- 1/2 teaspoon fluid meat extract

Boil the macaroni in a large amount of rapidly-boiling salted water, uncovered, until tender; drain, rinse with hot water and drain again. Or cook the rice in your favorite way. Wash tomatoes and cut a slice off the top of each one; scoop out centres. Press scooped-out tomato through a sieve into a saucepan; add meat extract. Simmer 5 minutes. Remove from heat and mix in cooked macaroni or rice and cheese; fill into tomato shells. Arrange in a shallow baking dish. Bake in a moderate oven, 350°, until tomatoes are cooked — 15 to 20 minutes. Yield — 4 servings.

Retarded pre-school nursery successful

LORNE PARK—The Pre-School Nursery for retarded children has closed for the summer after a very busy and rewarding year. Last September there were eight children on the roll, with a total of 24 for the year. The children were picked up by bus five mornings a week to the nursery school, which is held in Cooksville United Church, Mimosa Row. The South Peel Association for the Mentally Retarded is indebted to the church for so generously allowing the use of their facilities free of charge. The association pays the other costs of operating the nursery school.

The school room is now a bright, cheery place, thanks to eight fathers who helped paint and make needed repairs. The playground area has new fences, and some equipment acquired through several donations.

The staff of the school was encouraged by the interest and enthusiasm of the many persons, about 75, who came to observe the program

each day during open house week in May.

There have been five mother's meetings during the year, with two of these being held in the homes of the mothers. The mothers gave a thank you coffee party for the teacher, Dorothy Piet, the adult trainees, June Baxter and Barbara Varcoe, and the many volunteers, and presented each with a carnation.

There have been about 60 volunteers helping at various times during the year, some for only a few months, and others have been regular volunteers with the nursery school for four years. Without the help of these dedicated women the nursery school could not function.

The association is sincerely grateful to June Garland, Jane Reid, Beryl Moyers, Adele Gibbard, Vi Blythe, Peggy Berlinghoff, Doreen Farrow, Joan Moore, Eileen Reeves, Betty Read, Joyce Spicher, Norreen Dupina, Lil Smigelist, Mary Cahoon, Helen Hewitt, Sam Cowleson, Barbara Crerar, Pheobe Beatty, Jeanne Collings, Grosset, Pat Olsen, Jan Musick, Marj Rimmer, Joan Smith, Can McAuliffe, Linda McKillop, Madge Withers, Colleen Hughes, Jean Draf-fin, Anita Hagen, Carolyn Thompson, Cathy Lange, Gene Culp, Aimee Hamm, Elinor Chadwick, Barbara Marshall, Ursula Drinkwater, Bessie Corstorphine, Maisie Skinner, Jean Kozak, Joan Beach, Marion Gallop, Joyce Webb, June Rathe,



TO WED IN AUGUST

Mr. and Mrs. John Paton of Ruscombe Close, Clarkson, announce the engagement of their daughter Patricia Anne, to Brian Robert Donnelly, son of Mr. and Mrs. J. H. Donnelly of Lorne Park. The wedding will take place at Christ United Church, Clarkson, Saturday, August 1 at 12 noon.

Mr. and Mrs. John Paton of Ruscombe Close, Clarkson, announce the engagement of their daughter Patricia Anne, to Brian Robert Donnelly, son of Mr. and Mrs. J. H. Donnelly of Lorne Park. The wedding will take place at Christ United Church, Clarkson, Saturday, August 1 at 12 noon.

Malton couple honored on Silver Anniversary

MALTON—Mr. and Mrs. Bill Brander, 3601 Steeles Ave. East, Malton, celebrated their silver wedding anniversary, Tuesday, May 26, with open house at the Junior Farmers Building, Elliott St., Brampton.

They were married May 26, 1945 by Rev. Chester Sommer of the Grahamsville United Church, Malton and still live in the home where they started 25 years ago.

The Branders have three children: Shirley, a secretary at the Department of Agriculture and Food, Brampton, Harry who graduated on May 27 at the Ontario Agricultural College University of Guelph, Harry specialized in the Agricultural Mechanics Division and at the present time is farming at Bramalea Farms, Malton. Robert is a Grade 13 student at Westwood Secondary School, Malton.

Mr. Brander and sons operate a beef farm and are farming 280 acres of land.

Mr. and Mrs. Brander are very active in many community organizations. Mr. Brander is President of the Peel County Plovman's Association, first vice-president of the Ontario Wheat Marketing Board, first vice-president of the Peel Seed Growers Co-operative and Brampton Fair Board.

Mrs. Brander is lady member for zone four to the Ontario Federation of Agriculture, she is a member of the Brampton East Women's Institute, Peel County Safety Council, Brampton Horticultural Society and Brampton Women's Fair Board.

The Brander's received a telegram of congratulations from H. G. Chappell, Q.C., M.P. for Peel South, a letter from Bruce Beer, M.P. for Peel Dufferin-Simcoe, also many beautiful gifts, cards, bouquets of flowers. An unusual gift and admired by many people was a silver dollar money tree of \$25.00. Well over 300 guests attended the anniversary.

Friends and relatives from the Brampton area and surrounding districts attended with out of town guests coming from Dundalk, Thornton, Burlington, Brantford, Downsview, Willowdale, Stouffville, Newmarket, Weston, Acton, Hornby, Rexdale, Woodbridge, Glen Williams, Cooksville, Bolton, Caledon, Orangeville and Georgetown. Also Mrs. Betty Warschon from Germany and Mr. George Dunlop, Moonstone, 82 years, old, who stepped down to some numbers.

Dancing followed with the Woodbridge Ramblers orchestra. Alex Boustead, Toronto was master of ceremonies. Guest callers for square dancing were Mrs. Lavern Major, Brampton, Jim McGlynn, Oakville, Bill McMaster, Downsview and Alex Boustead, Toronto.

Wright-Wicks vows exchanged in Applewood

APPLEWOOD—Applewood

United Church was the scene of a pretty summer wedding when Laura Martha Wicks became the bride of Donald James Wright in a double ring ceremony officiated by Rev. Harold Wyman, minister of Cooksville United Church, July 11 at 4 p.m.

The bride, who was escorted down the aisle by her father, wore a floor length gown of white peau de soie with lace detailing. A matching bridesmaid held her waist length illusion veil. She carried a bouquet of white daisies and yellow roses.

Mrs. Gordon May, matron of honor for her sister, wore a Nile green floor length dress of peau de soie and carried a basket of yellow daisies.

The best man was the groom's brother Reginald Wright, while the bride's brother Derek Wicks, and Gordon May, her brother-in-law, ushered.

Following the reception the young couple left for a honeymoon in Bermuda. Upon their return they will take up residence in Mississauga.

Port Credit Guides travel

PORT CREDIT—Margaret

Bass, 13, of the 5th Port Credit Guide Company, left last Thursday for Manitoba where she will take part in Carolan Canada 1970, as part of the celebration of the Jubilee Year of Guiding.

For Margaret, this will be a memorable visit, as she will be among the guides who will form a guard of honor for the Royal Family's visit to Winnipeg.

To attain this honor Margaret had to complete the Caravel Challenge and be recommended by her Court executive, and the Commandant of the last camp she attended. Girls from every province in Canada will be there to take part in the events.

Caravels will also be held in each province simultaneously with the events taking place out west.

Last Wednesday, Linda Cocker of Lyndwood group left for Quebec to take part in the celebrations in that province.

ELECTROLYSIS

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