

Garden Cities

Outlook

PINELANDS • MEADOWRIDGE VOL. 3 NO. 2



1961



The new clubhouse for the Pinelands Cricket Club looks proudly over the field. Members must be looking forward eagerly to using it in September when the season opens.

The new Pinelands Cricket Clubhouse built by the Pinelands Development Company will be ready for September. Several members of other clubs and representatives from the Western Province Cricket Union have been to inspect the building and are very impressed by what they have seen. The arrangements of the dressing rooms below and the club offices and hall above with the magnificent view over the field, are much admired. So is the fact that so much has been achieved on the site, taking the size into consideration.

Mr. O. Chunnnett, who was elected to take over from Mr. Bleresch on the Garden Cities Board of Directors until the expiry of his term of office, was unanimously re-elected as representative of the Pinelands residents and will be in office for the next three years.

A few changes in the shopping centres: Mr. Raubenheimer, who used to own the Howard Centre radio and electrical repair services, has sold to Messrs. Abbott and Davenport, but Mr. Raubenheimer will still be with the firm to look after the residents' needs. The Pinelands Fisheries at Howard Centre have been sold to Mr. and Mrs. J. R. Ruggiero.

Mr. and Mrs. Stuart, the previous owners, have been reluctantly compelled to give up the business on account of ill-health.

Light relief: After the slight mix-up with the public convenience in Central Square, residents will be reassured to know that the Municipality have now undertaken an indefinite lease on these premises from Garden Cities and, assuming complete control, will restore the *status quo*.

PINELANDS FISHERIES

(Prop. J. Ruggiero)

fresh fish daily



STUFFED KINGKLIP

1 lb. Ocean Fresh kingklip fillets	salt
1 c. Fresh breadcrumbs	pepper
1 egg	a little chopped onion
½ tsp. mixed herbs	grated cheese
	1 c. medium white sauce

Make a stuffing with bread crumbs, egg, herbs, onion, salt and pepper. Spread between fish fillets. Bake in hot oven (400°F) for 10 minutes. Remove from oven, cover with white sauce and bake for 20 minutes. Sprinkle grated cheese over and bake until cheese is golden brown.

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