



Season's Eatings

TRADITIONAL AND NOW

Follow tradition, yet surprise everyone with something different on the Christmas board this year. Cook the usual plump delicious symbolic turkey, but fill its cavity with a gourmet Wild Rice Stuffing. Eliminate the problem of selecting one vegetable, on a day when anything goes. Do it our way and offer a medley of shapes, color and flavor... a most tasty Givetch. Prepare Duchess Potatoes ahead of time then pop them into the oven when the time is ripe.

Since Christmas colors have traditionally been red and green, open the meal with ruby broth and close with a spinach salad. And... to satisfy dessert lovers, serve the plum pudding and sauce they demand.

Who says you must spend Christmas day in the kitchen? No need, say food specialists at the Ontario Food Council. Christmas is to be enjoyed by all, and our menu guarantees it.

- Christmas Broth
- Roast Turkey - Gourmet Wild Rice Stuffing
- Givetch
- Duchess Potatoes
- Spinach - Onion - Orange Salad
- Plum Pudding - Brandy Sauce

CHRISTMAS BROTH
2 cans (28 ounces each) Canada Choice tomatoes
2 stalks celery, with leaves
2 carrots, scraped
1 green pepper seeded
1 large onion
3 peppercorns
2 whole cloves
1 teaspoon salt
1/2 teaspoon basil
1 teaspoon sugar
1/4 cup Ontario Port wine
1 tablespoon fresh lemon juice
*Cheese Croutons (recipe below)

(4/2 cups)
1/2 cup chopped toasted almonds (3 ounces)
3 tablespoons flour
1 can (10 ounces) beef bouillon
1 1/2 teaspoons salt
scant 1/2 teaspoon pepper
1 cup chopped fresh parsley

Melt butter in a large skillet, saute onions, mushrooms, almonds, on high heat, for about 5 minutes. Stir in flour, cook for one minute. Add bouillon, cook, stirring until smooth and thickened. Add seasonings, parsley and rice. Toss gently.

Stuff 1 ready-to-cook turkey
Yield: 8 1/2 cups
Makes 8 cups

Empty tomatoes, juice and all, into a large saucpan, breaking the solid chunks up with a fork. Cut the vegetables into chunks and add them to the pot. Stir in peppercorns, cloves, salt, basil, and sugar. Cover the saucpan tightly and bring it to a boil, then lower the heat and simmer for one hour, stirring once or twice. Cool. Strain the soup through a fine sieve squeezing all the juices out of the vegetables. Return the bouillon to the saucpan, add the Port and lemon juice. Bring to a boil and serve, adding a few cheese croutons to each serving if desired.
Makes 5 cups.

Stuff and truss the turkey. Brush with butter or oil and sprinkle with salt and pepper. Roast breast side up on a rack in a shallow pan. Cover with foil, leaving open at the sides. To finish browning turkey, remove foil 1 hour before end of cooking time and baste with drippings.

ROASTING TIMETABLE*
(325 degrees F. oven)
for Whole Turkeys

Weight (Pounds)	Time (Hours)
8	3 1/2 to 4
12	4 1/2 to 5 1/2
16	5 1/2 to 6
20	5 1/2 to 6 1/2
24	6 1/2 to 7

*Stuffed, unstuffed and self-basting type turkeys require the same time to cook. Begin testing for doneness at the shorter time within the range.

TESTING FOR DONENESS
Whole turkey: Press thick part of drumstick; if it feels soft the bird is done. The leg should move readily when you twist it. If using a meat thermometer, roast stuffed turkey to 165 degrees F. in stuffing and unstuffed turkey to 185 degrees F. in the thigh.

Don't stint on seasonings and don't cook it too long - those are the only rules for success with Givetch. When you serve them, the vegetables should still be crisp and have a lot of their original color. Bag vegetables in groups ahead of time.

GIVETCH
1 cup diced potato (2 small)

CHEESE CROUTONS
2 slices day-old white bread
1 tablespoon butter
2 tablespoons freshly grated Parmesan cheese

Use a firm rather than spongy type bread. Trim the crusts and cut the bread into one-quarter inch cubes. Melt the butter in an oven proof dish or pie plate; add the bread cubes and cheese. Toss. Set in a 250 degree F. oven for 1 hour.

To roast the 1974 model turkey, it is best to use a meat thermometer. If you don't have one, ask Santa to drop one in your Christmas stocking. It will eliminate guess work when roasting, all year round.

You can defrost a whole turkey in one of 3 ways, depending on your time schedule and refrigerator space. Leave the plastic wrapper on, no matter which method you use. The refrigerator is the ideal place for thawing, as it keeps the meat cold until it is completely defrosted. Allow about 5 hours per pound for thawing in refrigerator, 1 hour per pound for thawing in cold water, and 1 1/2 hours per pound for thawing at room temperature. For more even thawing at room temperature, place the wrapped turkey in a brown paper bag.

You can prepare the stuffing a day ahead, of course, but you must not stuff the turkey ahead of time. Allow an extra hour to stuff and truss the turkey just before it is scheduled for the oven.

EASY GOURMET WILD RICE STUFFING -

1 1/2 cups Wild Rice
sufficient for 10 to 12 lb. turkey

Wash rice in cold water. Strain rice into 5 cups boiling water. Parboil 5 minutes only. Remove from heat. Cover. Set aside for one hour. Drain. Wash. Then, cook drained rice in boiling salted water for 25 minutes. Drain. Set aside.

6 tablespoons butter
1/2 cup (2 medium) onions, chopped
1/2 pound small mushrooms, sliced

- 1 small yellow squash, thinly sliced, (peel, cut in half, remove seeds, slice thinly)
- 3 cups rutabaga (3/4 inch cubes)
- 2 cups carrot coins (1/2 inch thick, 3 to 4 medium)
- 1 cup fresh green beans, sliced into 1 inch diagonals
- 1/2 cup celery, sliced about 1/4 inch thick on the diagonal (1 stalk)
- 1/2 Spanish onion, thinly sliced
- 2 medium tomatoes, cored and cut into quarters
- 1/2 cup julienne strips green pepper
- 1 cup beef bouillon (use 1 cube in 1 cup boiling water)
- 1/3 cup olive oil
- 2 small cloves garlic, crushed
- 2 teaspoons salt
- 1/2 bay leaf, crumbled
- 1/2 teaspoon tarragon

Wash and prepare all the vegetables, cutting them into the sizes and shapes given above. Preheat electric frypan. Put the bouillon in a small saucpan, add the oil, garlic, salt, bay leaf, tarragon and heat to boiling. Mix potato, squash and rutabaga in frypan. Pour the bouillon mixture over the vegetables. Cook, covered 10 minutes only. Add carrots, green beans, celery and onion. Toss lightly. Cook another 10 minutes. Toss lightly. Add tomatoes and green pepper. Cook 5 minutes only.

Serve immediately.
Makes 10 - 12 servings.

The turkey should emerge from the oven 1/2 hour before serving to ease the carving. So, it's a good time to set the oven at 425 degrees F. and do the potatoes.

DUCHESS POTATOES

Make 2 batches to serve 12

- 6 medium potatoes (about 2 pounds), peeled
- 1 cup water
- 1 teaspoon salt
- 3 tablespoons butter
- 2 tablespoons milk
- 1/2 teaspoon salt
- 1/8 teaspoon nutmeg (optional)
- 2 eggs

Cook potatoes in boiling salted water until tender. Drain and mash. Beat in butter, milk, pepper and nutmeg. Combine 1 whole egg and 1 egg yolk. Beat into potatoes. Shape into 12 mounds on greased cookie sheet. Beat remaining egg white lightly; brush over potatoes. Bake at 425 degrees F. until golden, (about 20 minutes).

With a little organization and a good work plan you can cut down your active time in the kitchen to a science! Most of the work is done on the 24th day!

The Christmas Broth and croutons are prepared.
The turkey defrosts and you make the wild rice stuffing.
The vegetables are washed, cut

SPINACH, ONION & ORANGE SALAD

- 1 head lettuce
- 1 package (10 ounces) fresh spinach
- 1 can (10 ounces) mandarin oranges, drained
- 1/2 Spanish onion, thinly sliced

Orange French dressing - (recipe below)

Tear lettuce and spinach into bite size pieces. Place in a bowl; arrange onion and mandarin on top. When serving, add dressing; toss well.

ORANGE FRENCH DRESSING

- 1/3 cup vegetable oil
- 1 tablespoon lemon juice
- 2 tablespoons mandarin juice or orange juice
- 1 teaspoon salt
- 1 teaspoon sugar
- 1/2 teaspoon dry mustard
- 1/8 teaspoon pepper
- 1/2 teaspoon paprika (optional)

Combine in a jar with lid. Shake to blend before using.
Keep chilled.
Makes: 10 - 12 servings.

CHRISTMAS PLUM PUDDING

Traditionally the plum pudding

is made early in December - partly to let it "ripen" - partly to get you in a festive mood - mostly to lighten your burden as December days get busier with a round of social events. There is still time to make the pudding - but do it now so that you won't run into a panic situation the days before Christmas.

- 1 cup flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon mace
- 1/2 cups finely cut raisins (1/2 pound seedless)
- 1/2 cups currants plumped (washed in hot water, then drained)
- 1/2 cup finely cut candied orange and lemon peel
- 1 1/2 cups coarse soft (fresh) bread crumbs
- 2 cups ground suet
- 1 cup brown sugar
- 3 eggs, beaten
- 5 tablespoons red currant jelly
- 1/2 cup brandy

Sift together flour, soda, salt and spices. Mix in raisins, currants, candied peel and bread crumbs. In another bowl mix suet, sugar, eggs, jelly and brandy. Add to dry ingredients; blend well.

Pour into two 1-quart greased pudding molds, (2/3 full). Lay waxed paper loosely over mold to prevent steam which collects on cover dropping into pudding. Cover with mold lid. Place on a rack in a steamer or large kettle where water will reach up to the mid-point of pudding mold. Bring water to a simmer, cover and steam pudding 6 hours. When done, remove from kettle. Cool. Wrap in aluminum foil and set it to ripen in a cool place. To serve, steam, then loosen sides and turn out on a hot serving dish.

Flame with warm brandy. Serve with Brandy Sauce.

BRANDY SAUCE

- 1/2 cup butter
- 1/2 cup flour
- 2/3 cup tightly packed brown sugar
- 1 1/2 cups milk
- 1/2 cup brandy

In a saucpan, melt butter, blend in flour. Cook a few moments; remove from heat; blend in sugar and milk. Cook over medium heat, stirring constantly, until thickened. Stir in brandy. Serve hot over steamed pudding. Makes 2 cups.

Happy season's eatings from the Food Specialists at the Ontario Food Council. We hope you will enjoy THE DAY. We've planned it that way!

Four year fight

Johnson wins may build house

Ian S. Johnson, Lot 22, Con. 3 will now be able to build a house on his ten acre lot he has owned since 1969.

Halton Hills council gave him the okay on a 10 to 3 vote, Tuesday night, after a long debate. He will be allowed to build a single family home on the lot, about a mile south of Acton.

Mr. Johnson said he bought the ten acres from Ewart Leyland, in order to be next to his father's land, since they intended and have now, built a training track for horses which they breed and train.

He said Mr. Leyland applied for the separation, since the severance was a condition of sale. He claimed he would never have agreed to the condition demanded by the Committee of Adjustment which stated the land could only be used for agricultural use, with no house on it.

"I need a house to look after the horses; I am now going back and forth from Acton," he added. He said he felt some people were under the impression he bought the land from his father and he was the one who wanted the

separation. "There is no basis of truth in that."

Mr. Johnson said he had sunk a lot of money in the land by the time he found he couldn't get out of the deal.

The usually calm Councilor Dick Howitt, face red with anger, retorted, "Someone's memory has become jarred. There would have been no way the land would have been separated for a residential use, if it hadn't been to add to the land already owned by your father, so the race track could be built." He claimed Mr. Leyland had used up his quota of separations.

Councillor Russell Miller said he could see no reason for the denial of the permit in the first place. He said the land was partly swamp and partly bush and was unfit for agriculture. "A building permit for a separated ten acre parcel of land is O.K." He pointed out the land was being used and the assessment was needed.

Councillor Pat McKenzie agreed, and suggested council take another look at the decision.

"Only sheep and goats could use that land," commented Mayor Tom Hill.

Councillor Iric Morrow said he understood the quota of separations allowed under Esquing's bylaw, had been used up by Mr. Leyland before this one, and said there was no legal way the Committee of Adjustment could have allowed more. "His difference lies with his lawyer; it seems he was misled. I'm loath to correct lawyers' mistakes."

The mayor pointed out that Esquing council had not

been unanimous in refusing the permit, and claimed a piece of property should not be severed unless a home is allowed.

Howitt replied, "The Committee of Adjustment bent over backwards so that the race track could be built, and help Mr. Johnson. They put on the condition of no residential buildings and Mr. Johnson's lawyer consented to that. He said he was speaking on behalf of both Mr. Leyland and presumably Mr. Johnson."

Councillor Roy Hooth said he was concerned somebody was "being taken", but pointed out in looking to the future he could see no house but half a race track on the

property which would be difficult to sell. He suggested council approve the permit.

Miller claimed there were many places in the township where laneways went back to a second residence on one lot, and this request was for one house on one ten-acre lot. "If everyone was used the same I might go along with refusing this man a permit."

Mr. Johnson said there were a large number of separations granted around him, where only houses were built and no use was made of the land.

On a motion by Miller and Morrow council agreed to issue the permit. Councillors Howitt, Cox and Armstrong opposed the motion.



TUESDAY SELECTS, ladies' bowling league field their Christmas party on Tuesday, December 17. Colleen Robb, secretary, Edna Edge, treasurer, Lennora McKinnon, president, and Donna Herrington, vice president helped make the punch, which "made the party".

NOTICE TO RESIDENTS

Wards 1 & 2 Town of Halton Hills

The council for the town of Halton Hills requests interested persons to advise the clerk-administrator in writing by JANUARY 8, 1975, if they wish to be considered for appointment to serve on the Halton Hills recreation advisory committee serving Ward 1 & 2.

Written replies may include any personal background information deemed appropriate.

G. D. Pritchard, A.M.C.T.C.M.C.
Clerk-Administrator,
Town of Halton Hills,
36 Main St., S., Georgetown,
Ontario L7G 3G4

SPEEDO SWIM SUITS

Sports & Tack

128 Guelph St. - Hwy. No. 7 Georgetown

GREETINGS

Here's wishing you the fulfillment of all your dreams for Christmas.

MANAGEMENT AND STAFF

BANK OF MONTREAL

GREETINGS

Here's wishing you the fulfillment of all your dreams for Christmas.

MANAGEMENT AND STAFF

BANK OF MONTREAL

We send you Greetings

To our many friends and patrons we've become acquainted with through:

A-B Supermarket, Acton Pharmacy, Glenlea Drug Mart, Simpsons-Sears, The Acton Free Press, Eatons.

HERB'S DELIVERY

HERB, PETE & MIKE



GREETINGS

We wish for you a Holiday filled with lots of "good old fashioned cheer", and thank you for your patronage... this merry time of year! Merry Christmas!

DOUBLE HAPPINESS RESTAURANT
CHINESE AND CANADIAN CUISINE
332 Queen St. E. - Bethel's Place - Acton
Tel. 853-2060

Caroline Flower & Garden Centre
Two Miles West of Acton - South Side of Highway

Solve Your GIFT PROBLEMS QUICKLY, DELIGHTFULLY WITH GIFTS OF

FLOWERS

ADD TO THE BEAUTY OF CHRISTMAS

Choose From Our Large Selection

FLOWERS & PLANTS

- POTTED MUMS
- AZALEAS
- MIXED PANS
- POINSETTIAS
- LAWN ORNAMENTS

All Types of Tropical Plants - Cut Flowers and Arrangements

FREE DELIVERY IN ACTON & AREA

WE WIRE FLOWERS ANYWHERE

TELEPHONE 853-2980

Open 9 til 9 until Christmas

CAROLINE FLOWERS

Christmas Greetings

Reflections of Christmas fill the air with Santa, children, gifts and smiles. Hope they're all part of your holiday.

Acton Home Furnishings

Christmas Greetings

From SID & LUCILLE And the Staff At

SILVER'S