

Thawing the turkey

Christmas is just around the corner and many of us are anxious to enjoy the roast turkey with all the delicious trimmings. Food specialists at the Ontario Ministry of Agriculture and Food recommend planning ahead to allow enough time to thaw and prepare Ontario frozen turkey.

The ideal place to thaw the turkey is in the refrigerator, which will keep the poultry cold until completely thawed. Leave the plastic packaging in the turkey and allow 5 hours per pound

for thawing. For a large bird, for example 20 to 24 lbs., allow a few days to thaw.

Two alternative methods for thawing are by placing the turkey in cold water, or at room temperature. To thaw in cold water, leave the turkey in its original wrapping and immerse. Change the water several times during the thawing and allow 1 hour per pound. To thaw at room temperature, slit the wrapping and put the bird on a rack so it does not sit in the juices as it thaws. To thaw more

evenly at room temperature, place the wrapped turkey in a brown paper bag. Allow 1 1/2 hours per pound.

Once the turkey is thawed, plan to cook it immediately or keep it in the refrigerator and cook within 24 hours.

Stuff the turkey just before it is to be cooked, and not the day or night before. Allow about 1/2 to 3/4 cup of stuffing per pound of meat. Remember, too, to stuff the cavity lightly because stuffing expands during roasting.

Special holiday recipe with Ontario potatoes

The festive season is a special time of the year calling for distinctive, tasty foods to highlight the occasion. But it's also a busy time, so the cook certainly appreciates recipes that are easy and can be prepared ahead, say the food specialists at the Ontario Ministry of Agriculture and Food.

Potatoes Romanoff is just such a recipe. It makes six servings, can easily be doubled and is delicious. Cook Ontario potatoes and mash them anytime during the day, or the day before you plan to serve them. Add

the remaining ingredients, put the mixture into a casserole dish, cover and refrigerate until baking time the next day. Potatoes Romanoff is special, convenient and so good—everything you would want for a holiday meal.

POTATOES ROMANOFF
5 medium Ontario potatoes, peeled, cooked, drained
1/2 cup sour cream
1 package (4 oz.) cream cheese, cut into pieces
1/2 tsp. salt

1 8 tsp. pepper
1 clove garlic, crushed
2 small green onions, chopped
1/2 cup grated Cheddar cheese
paprika
Using a potato masher, mash potatoes, and add the first six ingredients, one at a time, until well-mixed. Spoon into a greased 1 1/2 quart casserole. Top with Cheddar cheese. Sprinkle with paprika. Bake uncovered at 180 degrees C (350 degrees F.) for 1 to 1 1/2 hours. Makes five to six servings.

Cut back lights

As winter approaches, Ontario Hydro is asking customers to keep their Christmas displays modest to conserve electricity.

Winter months, with the inherent shorter daylight periods and colder weather, result in a pronounced increase in daily electricity demands—as much as two to three million kilowatts over those experienced during the summer, according to D.R. Code, Hydro's Manager of Energy Conservation. While not wanting to discourage the Christmas spirit, Hydro points out the need to moderate the size and use of lighting displays and utilize the lower wattage bulbs as part of Ontario's conservation program.

Hydro is once again using the theme, "leave your lights until after 7 p.m. and turn them off around 11 p.m. for the use of indoor and outdoor Christmas lighting displays for homes, stores and offices.

Hydro does not anticipate problems in meeting power needs this winter; however, electric power consumption grows each year, and in order to keep these increases moderate, Hydro asks consumers to cut back on their use of electrical energy wherever they can, such as with Christmas displays.

Poinsettia tradition

The poinsettia first became part of the Christmas celebration in 1906. It is the Western world's contribution to the holiday traditions. Discovered by Dr. Joel Roberts Poinsett in 1825 in Mexico, the plant has a star-like formation with scarlet bracts surrounding tiny yellow-green clusters of flowers.

CAROL BAN

Christmas carols were banned by the Puritans in 17th Century England. But for 200 years, many carols were kept alive by country people, and finally rediscovered in the 19th century.

Shepherds receive good news

"That night some shepherds were in the fields outside the village, guarding their flocks of sheep. Suddenly an angel appeared among them, and the landscape shone bright with the glory of the Lord. They were badly frightened, but the angel reassured them.

"Don't be afraid!" he said, "I bring you the most joyful news ever announced, and it is for everyone! The Savior—yes, the Messiah, the Lord—has been born tonight in Bethlehem! How will you recognize him? You will find a baby wrapped in a blanket, lying in a manger!"

Suddenly the angel was joined by a vast host of others—the armies of heaven—praising God: "Glory to God in the highest heaven," they sang, "and peace on earth for all those pleasing him."

When this great army of angels had returned again to heaven, the shepherds said to each other, "Come on! Let's go to Bethlehem! Let's see this wonderful thing that has happened, which the Lord has told us about."

—From The Living Bible

'Feast of lights' in merrie old England

Over 1400 years ago, the Council of Tours decreed that the eleven days through Epiphany, which falls on January 6th. This day, also known as "The Feast of Lights," is still observed by many churches.

It became customary through the centuries, for the reigning King of England to open Twelfth Night revels by throwing dice. In the 17th century, Charles II played for high stakes, winning 150 pounds one year and

losing 100 pounds the next, both tremendous sums for that period.

Festivities included choosing a King and Queen of the feast. Slices of a plum cake containing a bean and a pea were served and the man who got the bean and the woman who got the pea were crowned King and Queen. With toasts to the royal pair, the party got into full swing. Revels wound up with final kisses under the mistletoe.



Wishing You Christmas Joy

A season of peace and wonder, excitement and joy is Christmas! May this spirit of happiness be with you always.

ED AND STAFF

Ed's In-N-Out Variety

— CHRISTMAS STORE HOURS —
Open Christmas Eve 9 a.m. - 10 p.m.
Open Christmas Day 11 a.m. - 5 p.m.



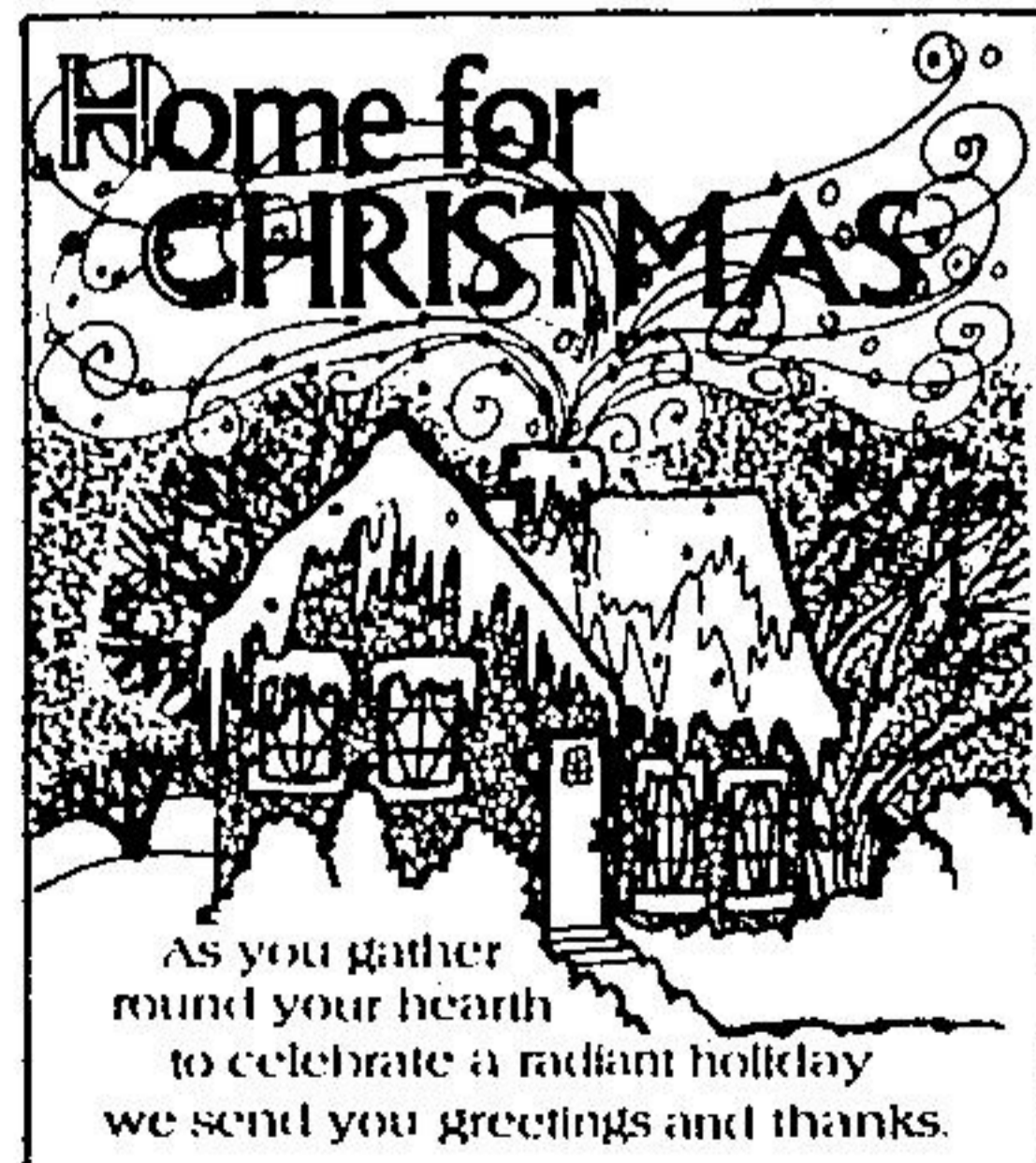
A MERRY CHRISTMAS

In the happy spirit of the holiday cheer that abounds, may we offer sincere wishes for a Merry Christmas to all our friends.

Nielsen's Clothing

A dozen ways to say "Merry Christmas"

Czech	Vesele Vanoce
Dutch	Prettige Kerstdagen
Finnish	Hauskaa Joulua
French	Joyeux Noel
German	Froehliche Weihnachten
Greek	Kala Christogene
Italian	Buon Natale
Portuguese	Feliz Natal
Russian	S Rojdestvom Xristovym
Spanish	Feliz Navidad
Swedish	God Jul
Welsh	Nadolig LLawen



As you gather round your hearth to celebrate a radiant holiday we send you greetings and thanks.

GRACE ROBERTSON
Robertson's
FLOWER SHOPPE
853-3720

A VERY MERRY CHRISTMAS

Each year it means still more, And our gratitude behind it Is warmer than before.

MANAGEMENT AND STAFF
BANK OF MONTREAL

TALLY HO!

May your holidays be a gathering of love and togetherness! We greet our friends and wish you joy at Christmas.

Al & Theo
Family Barber Stylists
6 MAIN ST., NORTH

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