



Mary Lou Denny

Prize winning cake recipe

William Neilson Ltd., has just released the winning recipe in the Neilson "Cocoa Chocolate Dream Cake" competition held this fall at the Georgetown Fair.

This year's winner is Mary Lou Denny of R.R. 4, Acton. Mrs. Denny's recipe, which was her first, yields a very high chocolate layer cake. It's perfect for serving when friends drop by during the holiday season.

"I've been baking since I was a member of 4-H," Mrs. Denny said. "I tried several recipes before I settled on the one I entered." Mrs. Denny didn't have any trouble finding volunteers to taste her attempts at finding the perfect chocolate cake recipe. Three boys in the house (aged 4 years, 6 years and 18 months) "I always had plenty of volunteers around."

NEILSON "CHOCOLATE DREAM" CAKE GEORGETOWN FAIR WINNER

Ingredients:
1 cup sugar
1 cup Neilson Cocoa
2 1/2 cup boiling water
1/2 cup shortening
1/2 cup butter
4 tps. vanilla
2 cups sugar
4 eggs (well beaten)
4 cups flour
1 tps. salt
2 tsp. baking soda
3/4 cup sour cream
1 cup buttermilk
Method:
Combine:
1 cup sugar
1 cup Neilson Cocoa
2 1/2 cup boiling water

Bring above ingredients to a boil for two minutes. Let cool.

Cream:
1/2 cup shortening
1/2 cup butter

To cream mixture add 4 tps. vanilla. Gradually add 2 cups of sugar, beating until creamy. Blend in 4 well-beaten eggs. Beat again until light.

Sift together:
4 cups flour
1 tps. salt
2 tsp. baking soda

Combine:
3/4 cup sour cream
1 cup buttermilk

Add flour mixture and liquid mixture to creamed ingredients alternately—beginning and ending with flour. Mix just until blended.

Fills two 9-inch pans. Bake one hour at 325 degrees.

Filling: Can be prepared ahead of time. Combine to personal taste raspberry jam, coconut and an equal portion of icing. After cake has cooled spread evenly between layers.

Icing: Your favorite creamy pale-yellow butter icing.

Rec. department to the rescue of bulging bellies

Got the post Christmas midriff bulge?

Make a New Year's Resolution to get fit, or lose those extra pounds?

Well, the Halton Hills Recreation Department has come to the rescue.

Water exercises are held weekly at the Acton swimming pool, in the shallow end of the pool so non-swimmers can participate too.

Fitness and Dance programs will be held in Acton and Limehouse. Dancing is used as a warm up to an hour of exercises, sports and games.

The morning Take a Break Fitness class will be held in Ballinacree twice a week. Baby-sitting is available and after the exercises you can relax with morning coffee.

The Fitness and Swim class held in Acton features a one hour workout in the gym followed by a relaxing swim in the pool and the use of the sauna to refresh yourself.

There are also a variety of courses offered in Georgetown.

For more information

Liquor stolen

Thieves were probably laying in stock for New Year's Eve when they broke into a residence at RR 2, Acton late last Wednesday evening or Thursday morning.

Intruders removed 36 pints of beer, four bottles of spirits, and stereo speakers from a house on Lot 18, Concession Two, according to police reports.

Jack Tanner's Table worth the wait, offers fine dining and good times

by Gord Murray

The talk of the town this holiday season has been Jack Tanner's Table, and for good reason. It's a type of business Acton has long needed and has been worth the wait.

The new restaurant in the old Hide House opened in early December, but already has been visited by hundreds and hundreds of Actonians. It was a popular spot for office Christmas lunches and dinners in recent weeks.

There's no question Tanner's, as many are calling it, has experienced a multitude of opening problems and growing pains.

Many have reported not being 100 per cent satisfied. There's also been numerous horror stories, like prime rib au jus being poured in cups instead of coffee.

But we have also heard many, many reports of fine meals, enjoyable times and glowing compliments for Tanner's.

This article is based on an assessment by Helen and I after several lunch and dinner visits as well as comments of people we have dined with and others here at the Free Press. A review based on one visit and one opinion would be decidedly unfair.

We'll begin with lunch.

I've tried the soup of the day four times (twice at lunch) and rate it excellent. The minestrone, vegetable and Mexican tomato are all hearty, fresh tasting and servings are generous; to say nothing of delicious. (It has also been quite hot, even late in the evening). The only disappointment has been the fact one day it wasn't available, someone in the kitchen forgot to watch it and it burned, not really a major sin.

The French Onion is also good value, a large serving, kept hot. Helen and another staffer both report that on different days they found the French Onion soup to have a slightly burnt taste, they conclude it is supposed to taste that way.

The onion rings are top notch, good and crispy, and the serving is good value for the price.

The escargot (which neither Helen or I have tried) is served at both lunch and dinner and comments from those we have eaten with have been favorable. One female companion said they were the best she had ever had in a restaurant.

The breaded mushrooms and zucchini with dip have drawn raves from many we know, including Helen.

The salad bar is much the same at lunch and dinner. For the regular visitor the salad bar has one important feature, it changes in small ways daily.

We've found the vegetable ingredients to be good and fresh and there's a wide range of items. But there's also frequently fruit, cheese, pate, even cold sliced ham, which makes Tanner's salad bar very out of the ordinary, much more than just salad.

The combination of bread, melba toast and sesame seed covered bread sticks also adds to lunch or dinner. And speaking of bread, the garlic toast, part of several of the appetizers, is tasty.

As for the main part of lunch the sandwich board and burger are both top notch. The sandwich board offers beef, corned beef, peameal bacon and ham, you can build quite a meal. Helen thinks some smaller, less expensive sandwiches should also be available.

The burger is big and meaty, cooked to perfection, with excellent toppings. Watch out for the chili topping, it is very, very hot and spicy. This isn't to say it isn't a tasty addition to the

burger, but some beverage better be close by after a few bites.

We'd suggest water always be served with dinner, not just on request, for just such instances as the above.

The fries which come with both the sandwich board and burger receive good and bad marks. Sometimes they have been crisp and hot, other times cool and soggy. The busier Tanner's is for lunch the more likely the fries will be good.

The quiche of the day is another item which has received mixed reviews, neither Helen or I can comment personally. We haven't heard anyone complain though about the size of the serving, more often than not the rap has been on the ingredients. This is the customer's fault since the waitresses state what type of quiche it is on that day and it is posted near the entrance also.

And now to dinner.

The prime rib board is an excellent value. The prime rib has been superb three times in a row. Hot, tender, juicy and the portion has been large. The meat extras, particularly the ribs and chicken have also been quite good. Ham, when it is hot is a nice addition too, but on one occasion it was cold, it was supposed to be cold, but would seem to have been more suited as a salad addition not part of the hot meal. The menu says Tanner's will load your plate, and they do.

Scalloped potatoes seem to be the main potato dish with dinners and the prime rib board. "They should give up on the scalloped potatoes," Helen reports. We've had them several times and every time they've been dull and pasty. Once they weren't even warm.

On one occasion they had mercifully run out of scalloped potatoes and served pan broiled potatoes instead. They were a nice improvement and should be the potato of the day more often. Mashed and baked potatoes would also be a nice break in the routine.

Vegetables, occasionally not as hot as they could be, have never been anything special. The rice which comes with a few entrees is quite good.

Helen also enjoyed her marinated chicken, the sauce was tasty and the serving large.

Neither of us has had the steak yet, but one of



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Tax exemption for disabled

The Halton Regional Health Department has announced a new service for chronically disabled residents of Halton where anyone with a specific permanent health problem requiring specially designed equipment, or materials, is eligible for Ontario Sales Tax Exemption on these necessities.

Some articles require a Doctor's prescription, others may be obtained without an accompanying prescription. This does not include first aid materials.

To obtain an identification card for purposes of Sales Tax Exemption and an accompanying information package, interested persons are asked to send a Doctor's letter which indicates that they have a chronic disability including the diagnosis to:

Dr. Peter N. Cole,
Medical Officer of Health,
Halton Regional Health Department,
P.O. Box 7000,
1151 Bronte Road,
OAKVILLE, Ontario,
L6J 6E1

Further information can be obtained by calling 627-2151, Ext. 285.

Deer-car collisions \$36,000 damage

Deer-car collisions caused a lot of damage in the area last year.

Milton OPP reports there were 32 car deer accidents on highways in their area and damages totalled \$36,000. The highest number of deer-car collisions was recorded in November when there were 13.

Fire call in Erin Twp.

Acton firefighters responded to a fire call New Year's Day at a home on the Fourth Line of Erin Township in the vicinity of 32 Sideroad. The chimney fire, which was really in the Erin fire area, was called in around 5 p.m.

Sincere Thanks!

I wish to express my sincere thanks to all my valued customers during the past thirty-three years of business in Acton.

To the new proprietor, David Hunter, I offer congratulations and solicit the same loyal support. It has been an extreme pleasure serving you.

Elsa Bralva

NOTICE OF MEETING

Halton Burlington
NDP Provincial
Riding Association

GENERAL
MEMBERSHIP
MEETING

Monday, Jan. 11, 1982
8 p.m. at the U.A.W. Hall, Milton
on Martin Street

ELECTION OF DELEGATES TO
LEADERSHIP CONVENTION

Morrow Police Commissioner

Ric Morrow of Georgetown has been appointed a member of Halton Region Police Commission.

His appointment effective immediately was confirmed by the Solicitor General's office.

Morrow replaces Glen Magnuson who resigned recently after serving seven years on Halton Police Commission and three on Georgetown Police Commission.

Morrow, well-known



Ric Morrow

politician, started his political career as a member of Georgetown council in 1968, and

served as councillor, deputy-reeve and reeve. He was a regional councillor for five years after the establishment of regional government and served two years as regional chairman.



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Sunday 4:30-9:00 p.m.

Evening: Monday to Thursday 12:00-11:00 p.m.
Friday & Saturday 12:00-12:00 a.m.
Sunday 12:00-9:00

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For More Information

JOHN ALLINSON INS. AGENCIES

853-3164

Use This Home Recipe Plan to Lose Ugly Fat

It's simple how quickly one may lose pounds of bulky unsightly fat right in your own home. Use this recipe plan yourself. It's easy - no trouble at all and costs little. Just go to your drug store and ask for four ounces of Naran. Pour this into a pint bottle and add enough grapefruit juice to fill the bottle. Take two tablespoons full twice a day and follow the Naran plan.

If your first purchase does not show the simple, easy way to lose bulky fat and help regain slender more

graceful curves: if reducible pounds and inches of excess fat don't seem to disappear almost like magic from neck, chin, arms, bust, abdomen, hips, calves and ankles just return the empty bottle for your money back. Follow the easy way endorsed by many who have tried this plan and help bring back alluring curves and graceful slenderness.

Note how quickly bloated disappears - how much better you feel. More alive, youthful appearing and active.