

Cam and Betts CATERING



May the festive spirit fill your homes during this, the merriest of seasons. Have a wonderful holiday! SANDY, SHARI, VERA, MONIKA



853-0811



to all of our friends and patrons from **Bonnie & Lucienne** The Styling Cellar 877-6537 Norval

MERRY CHRISTMAS

To All Our Patrons and Staff

from

CENTRAL CABS

CHRISTMAS BUSINESS HOURS

Close Christmas Eve at 7 p.m. Re-Open Boxing Day at 6 a.m.



Remembering friends, old and new, with warmth and appreciation and hoping the hom of plenty brings its bounty to your door!

Royal Cafe

10 Mill St. East, Acton



Best Wishes to all our patrons!

> Naturalizer Shoe Shop

33 Wyndhom St. N. Downtown Guelph



J-T SPORTS

13 MILL ST. E. • ACTON • 853-3740



The Presto pressure cooker is the ideal way to prepare plum pudding - and in only 20 minutes.

Presto! It's Pressure Cooked Plum Pudding

For centuries, rich moist plum pudding has been one of the highlights of great holiday meals.

While there's no denying the traditional method of preparing the plum pudding still requires four to five hours steaming time, smart cooks will put their pressure cooker to work this year and cut it down to a mere 25 minutes.

Surprised? In fact the pressure cooker is an ideal steamer because constant heat is maintained. To produce a steaming action, the pudding is cooked for five minutes without the pressure regulator on the vent pipe. A gentle flow of steam will emerge from the pipe. Place the pressure regulator on the vent pipe and cook another 20 minutes with the regulator rocking slowly.

It's important to place at , least five cups of water in the cooker because of the amount of evaporation during steaming. Any type of pudding basin or mold - metal, glass, earthenware and even tin cans - can be used as long as they fit loosely into the cooker (a

Steaming time to reheat the pudding before serving is also kept to a minimum if you use the pressure cooker. Instead of several hours, steam for five minutes without the pressure regulator on the vent pipe and an additional five minutes under pressure (regu-

If you're thinking of making plum puddings this year, now's the time to do it. Like Christmas fruit cake, plum puddings have to mature and ripen before eating. Get the whole family involved in the ritual of stirring - custom has it the more it's stirred, the better. You may want to make up a double batch and use the puddings as hostess gifts later.

Presto Plum Pudding 1/2 lb cut mixed peel 14 lb chopped suct

14 cup chopped walnuts or pecans 11/2 cups raisins

I cup chopped dates 1/2 cup brown sugar .

2 cups fine, dry bread crumbs

1/2 cup molasses 1/2 cup strawberry jam

. To store: wrap puddings in plastic film, then in foil. Store in refrigerator several weeks forflavors to blend and mature. To serve: return pudding to

I thep cinnamon I tsp ground ginger

Y up albpice 14 tsp nutmeg

Ye tsp salt

2 tosp milk

Ye cup sherry

Ye cup rum or brandy

If a smooth textured pud-

ding is desired, chop candied

peel finely; for a coarser pud-

ding leave as is. In a large

bowl, combine peel, suet,

nuts, raisins, dates, brown

sugar, molasses and strawberry jam; mix well. Combine

bread crumbs, cinnamon, gin-

ger, allspice, nutmeg and salt;

until thick. Beat in milk, Add

rum and sherry to egg mix-

ture: stir into fruit, mixing

Turn batter into well-greased

one quart and half-quart pudding basin or mold. Cover

tightly with waxed paper or

aluminum foil, securely tied.

Pour five cups water into

bottom of pressure cooker; place rack on bottom. Put one

filled pudding basin on rack in

bottom of Presto pressure cooker. Close cover securely:

turn heat on medium high.

Allow steam to flow gently from vent pipe five minutes.

Place pressure regulator on

vent pipe and cook 20 minutes

with pressure regulator rocking

slowly. Remove from heat; let

pressure drop of its own

regulator before opening lid.

Invert pudding onto rack im-

mediately, remove from pan

when cool. Repeat procedure

with second pudding.

accord. Remove pressure

In medium bowl, beat eggs

stir into fruit mixture.

4 cggs

mold. Cover. Pour five cups water into bottom of pressure cooker. Place pudding on rack; close cover securely. Steam in pressure cooker five minutes without pressure regulator on vent pipe; place regulator on vent pipe and cook another five minutes under pressure.

Makes 1 one-quart and 1

half-quart pudding. · For more recipes write: Presto Kitchens 3600 Danforth Avenue

Scarborough MIN 2E6

HENYOURION FREIS, NOOTHER PICKUP

Smart buyers set out to find the facts about the trucks they're considering. It's the best way to make a choice, and the quickest way to zero in on Mazda, the one pickup that offers more value than any other.

FACT. The new Mazda B2000 has the lowest list price of any available 1983 pickup. Check out the price and all the extras ncluded at no extra cost!*

FACT. For 1983, Mazda introduces the B2200, the lowest list price pickup with diesel power. The B2200 features a diesel engine designed by Mazda specifically for truck use.

FACT. Here's just a partial list of features that are standard with all Mazda pickups: steel belted radials; 5 speed gearbox; AM/FM radio; tinted glass; full carpetmg; dusi side-view mirrors. No other pickup comes close!

Now that you know some of the important facts about Mazda pickups, your next move is a visit to your Mazda dealer to select the gas or diesel powered model that meets your requirements.

We're sure you'll agree - no other pickup measures up to Mazda.

Bused on published manufacturers suggested list prices as of October 1, The Mazda Service Protection

All Mazda pickups feature this no extra charge exclusive. It protects you against possible mechanical repair costs for 3 years or 80,000 kilometres. inclusive of the manufacturer's

warranty. Is there a better protection

The 1983 Mazda B2000. Pick up on the lowest list price import truck!

82200

DIESEL



Achiles.

The more vouleet ... the more you like



full of happy wishes, from us to you . . . with our sincere thanks for your loyal friendship. Dick, Renee & Bert





many friends. Thanks and best wishes for a Merry Christmas!

27 Mill St. E. Acton 853-3510



Season's Greetings and Best Wishes for the New Year



46 Mill St., Acton 853-0800